

THE BEE

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WASHINGTON, D. C., SATURDAY JULY 4, 1908.

PARAGRAPHIC NEWS

By Miss Beatrice L. Chase.

Prince von Buelow, the Imperial German Chancellor, gave a dinner last Saturday night at Berlin, in honor of Dr. David J. Hill, the new American Ambassador.

An eclipse of the sun was observed by many persons last Sunday morning.

Today, which is known as the glorious Fourth of July, is being well celebrated by all sorts of amusements.

At its recent commencement Texas College conferred its first degree of Doctor of Divinity.

Grand Master W. L. Houston, of this city, delivered the unveiling address this week over the graves of Prof. D. W. Walton at Denison, Tex., and Hon. C. M. Ferguson, at Houston, Texas.

Dr. William Howard, a graduate of the P. and S. School, Chicago, Ill., has accepted and been appointed to a position at Freedmen's Hospital, in this city.

It is reported that Negroes in Sabine county, Galveston, Texas, were driven from the State last week. Trouble is said to have arisen between the blacks and whites.

The French army officers will attend the German maneuvers in uniform for the first time since the Franco-German War.

Many persons in the city were bitten by dogs last week.

Last Sunday the fifteenth anniversary of Rev. W. L. Taylor as pastor of Jerusalem Baptist Church, Doswell, Va., was celebrated.

The St. Luke Hall, on the corner of 26th and Ash streets, Church Hill, Richmond, Va., was totally destroyed by fire last week.

The convention of the National Medical Association will convene in New York city August 25, 26 and 27.

Owing to a report that a large number of owners of dog who, rather than provide muzzles for their pets are keeping the animals off the streets in the day time and let them run at large at night, when the dog catchers are not on duty, the District Poundmaster began last Monday evening and will have a crew to work until midnight.

Thomas Lightfoot, colored, a messenger in the Executive Mansion, died suddenly last Monday morning at his home in South Brookland.

Being taunted because he joined the Church, a man at Terre Haute, Ind., shot and killed his companion last Sunday night.

Last Monday Cleveland, Ohio, began the entertainment of the ten thousand and more school teachers from all parts of the country who are attending the forty-sixth annual convention of the National Educational Board.

The disbursement of the Government for the year amount to about \$659,000,000, or about eighty million more than for 1907 and about fifty-four million more than for any other year since 1865.

Last Tuesday was William H. Taft's last day as Secretary of War, after many years of active service.

The First Separate Battalion, colored, commanded by Maj. Arthur Brooks, was the last series of drills of organizations of the National Guard of the District of Columbia. The battalion maneuvered in the White lot last Monday evening.

Mr. Taft received a prize postal card last Monday. It is three feet wide, with a "Taft" stamp affixed.

The boys at the Reform School in Baltimore took all the officers by surprise last Monday, when all the sixty boys revolted and escaped from the institution.

Last Tuesday Rev. Valentine F. Schmitt, pastor of St. Joseph's Catholic Church, celebrated the fortieth anniversary to the priesthood.

The State Department is thinking about appointing William W. Russell, the American Minister to Venezuela, who is in this city on leave of absence, as commissioner of the United States to the exposition to be held at Quito, Ecuador, during 1909.

Because the occupants of the house

of Robert Williams, a well-known colored man at Steel, Mo., refused to leave the vicinity the building was dynamited and blown to a wreck.

The Evansville Guide says "Grand Master Houston, who is the ranking officer of the colored Odd Fellows of America, is proving himself to be one of the most efficient."

CALLOWAY REMOVED.

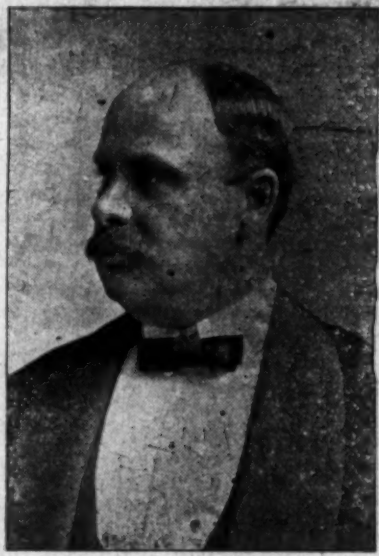
At a special adjourned meeting of the executive committee of the Negro Business League of the District of Columbia, held last Wednesday afternoon, to consider certain important measures looking to the advancement of the Negro Business League. Among the first things to be considered was the charges, preferred against Thomas J. Calloway for violation of the rules of the organization.

Mr. Calloway was summoned to appear before the committee to answer certain charges preferred, and after a full discussion by the committee and the statement of Mr. Calloway, the committee unanimously voted to remove him as corresponding secretary, and President Pittman was directed to appoint another corresponding secretary, subject to the approval of the League.

Other recommendations were made and approved by the committee, to wit:

The erection of a department store in this city. A tax was levied upon each member of the League for the entertainment of the visiting delegates to the national delegates who will visit the city in August. The entertainment committee was appointed, consisting of W. H. Davis, J. B. Anderson, and Dr. Charles H. Marshall.

Chairman Pittman will appoint the committee on a national testimonial to Dr. Booker T. Washington next week.



MR. J. W. MCGAW.

The Greatest Ice Man In Town

GOING TO THE BUSINESS LEAGUE.

The ninth annual session of the National Negro Business League is to be held in Baltimore, August 19, 20 and 21. Vice President Harry T. Pratt is in charge of the arrangements and preparations are being made to entertain the delegates in magnificent style. The sessions will be held at the Fifth Regiment Armory, specially granted by the city authorities of Baltimore, and the Council has also tendered the use of a boat for a trip down the Bay and made an ample appropriation for the illumination of certain streets at night in honor of the League. The colored citizens have arranged a banquet of enormous proportions, and the meeting will assuredly compare favorably with any that has yet been held. A big delegation will go from Washington, headed by W. Sidney Pittman, president of the local League; J. A. Lankford, vice president of the National organization; Daniel Freeman, Dr. W. H. Davis, W. Calvin Chase, Thomas L. Jones, Dr. Amanda V. Gray, Dr. A. M. Curtis, A. H. Underdown, R. W. Thompson, Dr. L. H. Harris, J. W. Lewis, W. R. Griffin, Mrs. L. R. Clarke, Lewis Jefferson and many others.

Purchase your ice from the Columbia Ice Company wagons. It is the best.

REGISTER W. T. VERNON.

Among the active workers in Chicago was Register W. T. Vernon. He made several trips to the extreme West in the interest of the nominee of the Republican party, and at Chicago he stuck close to the Kansas delegation and the strong Kansas contingent.

It is claimed that he made a great hit at Chicago and won many colored Republicans to the support of Mr. Taft.

TAFT'S VOTE AT CHICAGO.

Editor Washington Bee: Dear Sir: Since the adjournment of the Republican National Convention I have listened to volumes of

was the first to put his money down for his monument. He seconded Geo. Dixon in his last fight at the National Sporting Club in London, against Owen Moran the clever English bantam; was behind Young Peter Jackson and Jack Johnson in their initial bow to a London audience, besides numerous others who have come to him for shelter and advice. Now he comes to the assistance of his old friend and associate, Ernest Hogan, and tells him that his money is at his disposal. Another generous deed McClain did that is worthy of mention: He buried a young man in Leeds, England, February, 1905, and when his mother sent the money for



REGISTER W. T. VERNON, REGISTER OF THE TREASURY.

"hot air" concerning the necessity of seating the 219 contesting Taft delegates from the South. It was not necessary to admit 219 delegates from contested Southern districts to bring about the nomination of Secretary William H. Taft. He received a total vote at Chicago of 702. Deducting 219 from 702 leaves a remainder of 483. The Republican National Convention was composed of 980 delegates; therefore, 491 votes were necessary for a choice. As Taft had an assured vote of 483 he only required 8 votes from the contesting districts to capture the presidential nomination.

Here is another phase of the outcome of the recent Republican National Convention. The labor leaders, under direction of Samuel Gompers, presented their grievances to the Republican convention, and since their demands were turned down they will go to the Democratic National Convention at Denver, Colo., July 7, to enforce their desires. If the Democratic Convention grants them greater privileges than the Republicans, Gompers will advise all labor men to support of the Democratic ticket. Now let Rev. J. Milton Waldron and his disgruntled brethren, who failed at Chicago, go to the Democratic Convention at Denver, July 7, and present their case. If the Democrats offer them more than the Republicans then will it be time to advise the Negro to vote a National Democratic ticket. Senator J. B. Foraker announced his intention of supporting Taft and Sherman, and so will the majority of the Negro vote of the country.

W. T. Menard.

BILLY MCCLAIN.

The Bee: The most brilliant wit that has been placed at the service of the public since Negro amusements began. Said Harry Harper, late of the Music Hall and Ent'acte, now of the London Daily Mail. Besides being a clever artist, producer, professional motor driver, he is a philanthropist. As the last suit of clothes old ePter Jackson wore McClain put on his back, and

him to come home, the money arrived a day after he was buried. McClain returned the money along with the receipt, name of cemetery, number of grave, showing her that everything had been paid, and he would not accept a penny. We people in England appreciate such deeds of greatness. Long live McClain, Billy, as we call him! Hoping that all papers will copy and other will follow this man's deeds, I remain, Yours sincerely,

H. A.

WHAT WE SEE AND HEAR.

Rev. Father James Joseph O'Connor has been appointed to St. Augustine as second assistant, vice Father Bischoff, assigned to Brightwood.

Santo Domingo started last Monday his night patrolling for dogs. The probabilities are that he will meet with a grand success.

The sun worshippers of Lowell, Mass., or Free Loves, had a grand to-do. Twelve of the finest ladies of the city, clad in transparent robes, went through the ceremonies, which were concluded by the kiss of peace. (Yum-yum.)

Messrs. Bryan and Taft will separe at Lincoln on consecutive days in September.

Santo Domingo wants farmers to teach the island. Good pay behind.

It seems like our friend Colonel Farson has received the effects of the big stick from his friends, the Commissioners: a reduction from \$1,200 as chief janitor to that of \$600 as

Annual report of Booker T. Washington's school shows 2,000 pupils, 38 States and Territories are represented, and a number of foreign places, including Japan, Jamaica and Porto Rico. The students paid in cash \$25,000 and \$150,000 in labor for tuition; 83 received diplomas and 87 trade certificates.

Fireworks will be used at the opening of the new Municipal Building, July 4, at night.

Sixty-three millionaires were at the Chicago Convention. Their total wealth footed up one hundred and eighty-nine million.

Joe Gans has arrived at San Fran-

cisco, Cal., getting ready for his next fight.

The Philadelphia Giants, colored champions of the world, trimmed the Brentwoods at the National Park last Tuesday; 6 to 4.

The organized militia of the United States will rank second to the regulars and the volunteers will come next. (New army plan of the United States.)

Mrs. Lucy A. Clark, of Utah, was the first woman to vote in Convention at Chicago, Ill. She was the only lady delegate.

Commander S. A. Smith, of Morrell Post, G. A. R., of Ossining, N. Y., pulled down a Confederate flag overlapping the Union flag on the printing office of W. J. Physioc, son of a rebel. (Good boy.)

White cannibals are said to be located in Northern Quebec, Canada.

The crooks of the District of Columbia are working a new game by the fake telegraph racket and bogus inspections, special delivery, etc. The M. P.'s are on to the racket.

There will be a complete change in the Council force of the United States July 1, 1908. Twenty-eight offices will be abolished.

At a fire recently in New York the spectators appeared in scanty raiment enjoying the sights from the Hotel Albert. Fine sights.

June 24 the Second Regiment, N. G. D. C., regimental drill in White lot from 6.30 to 7.30 p.m. June 26 the First Regiment will follow suit. June 29 the First Separate Battalion, Major A. D. Banks, the same.

PITTMAN THE FIRST.

Mr. W. Sidney Pittman, the well-known architect, and an honor to the colored race, has been given a ninety-thousand-dollar school to erect in Garfield, D. C., by the Commissioners of the District of Columbia, on the recommendation of the Inspector of Buildings.

This is the first honor that has ever



MR. W. SIDNEY PITTMAN.

been bestowed upon a colored architect by the local government. This school is to be erected in Garfield, District of Columbia.

Mr. Pittman, it will be remembered, erected the Negro Building at the Jamestown Exposition, and so well pleased was the government with his work that it gave him a national reputation.

This will be a twelve-room school for colored children.

BRYAN AND THE NEGRO.

From the Washington Post.

Mr. Bryan talks tariff to the Negro; but what our colored fellow-citizens are more deeply interested in is the suppression of the Negro vote at the South, which Mr. Bryan has commended with the assertion that the white man has given the Negro a very good government at the South. Indeed, a Democrat is like Satan in a basin of holy water when he appeals to the Negro for political support.

Alonzo Harris, colored, was given ten years for refusing to answer questions propounded by his Honor, Justice Stafford, of our city.

Three hundred and fifty discharged from the Navy Yard July 1.

Purchase your ice from the Columbia Ice Company wagons. It is the best.

Fred. Douglass League

COLORED MEN FROM ALL OVER THE COUNTRY MEET AND ORGANIZE THE FREDERICK DOUGLASS NATIONAL REPUBLICAN LEAGUE OF THE UNITED STATES.

On last Friday evening, June 19, in the city of Chicago, between seventy-five and one hundred colored men from various parts of the United States, met and organized the Frederick Douglass National Republican League of the United States. Subordinate Leagues will be organized in every city and village throughout the United States, the permanent headquarters being located in the city of Chicago. The following officers were elected:

Walter M. Farmer, president, Chicago, Ill.

C. G. Williams, first vice president, Booneville, Mo.

Nick Chillis, second vice president, Topeka, Kan.

T. W. Taylor, third vice president, Howell, Mich.

W. O. Emery, fourth vice president, Macon, Ga.

Charles Campbell, fifth vice president, Denver, Colo.

A. J. Golde, sixth vice president, Cary, Miss.

Moses H. Jones, seventh vice president, Dayton, Ohio.

Dr. S. A. Furniss, general treasurer, Indianapolis, Ind.

John G. Jones, general secretary, Chicago, Ill.

C. E. Winston, assistant general secretary, Chicago, Ill.

J. W. Springer, assistant general secretary, Cambridge, Mass.

W. I. Jamison, Attorney, Topeka, Kansas.

Executive Committee.

Hale G. Parker, chairman, Chicago, Ill.

Wilmont A. Johnson, Lansing, Michigan.

W. Calvin Chase, Washington, D.C.

Dr. B. H. Stillyard, Wheeling, W. Va.

H. C. Scott, ashington, D. C.

J. C. Napier, Nashville, Tenn.

B. Buford, Chicago, Ill.

George L. Knox, Indianapolis, Indiana.

Daniel Williams, Washington, D.C.

Charles Turner, St. Louis, Mo.

A. W. Burnett, Fairmont, Ind.

At the close of the meeting Lawyer John G. Jones offered a series of resolutions, which were adopted, pledging the support of the organization to the Republican nominees of the National Republican Convention for president and vice president of the United States.

SECRETARY HURST TAKES HOLD.

Dr. John F. Hurst, who has just assumed charge of the financial department of the A. M. E. Church, is no stranger to the "strong box" of this great organization, nor will he need to be introduced to the people of this community. For eight years he served as secretary of the financial board of the denomination, and was thus in a position to get closely in touch with the work of the department. His promotion to the office so ably conducted, by Dr. Lampton was in accord with the logic of the situation, and no mistake was made in turning over the keys of the chest to his experienced hands.

Miss E. D. Lampton, who served her father so capably as chief clerk, will remain with the new financial secretary.

TO THE RESCUE.

Miss Wright, the young colored woman who was a few months ago appointed to a position in the Supervising Architect's office, and whose appointment created so much talk and opposition because of her color, was to have been dropped from the Government service July 1. The office in which she was employed claimed that it had no more work for her. She was saved from being dropped from the service by Auditor Ralph W. Tyler, who requested that she be transferred to his office at seventy-five dollars per month.

Read The Bee.

FRUIT SALADS NOW

DAY OF DELICIOUS COMBINATION IS HERE.

Strawberry Makes Excellent Combination with Nearly Every Other Fruit on the List—Apple with Celery and Mayonnaise.

The strawberry brings to the mind of dainty cooks the delicious fruit salads that they have loved long since and lost awhile in favor of vegetable and meat concoctions.

The English do not combine the fruit and vegetable salads as the French chefs do, and the best American cooks are tending to keep the fruit salad as a dainty dish by itself, which can almost take the place of loss or sweets on the spring and summer lunch table.

Strawberries are delicious in fruit salad, and strange as it seems to meet this familiar fruit on the table without the usual accompaniment of cream and sugar, it is very popular in the new form and is combined with nearly every other fruit in the list.

A grapefruit is especially good with strawberries. The core and fiber of the grapefruit is removed after the fruit has been halved, the pulp being loosened from the sides in the usual manner. The berries are then placed in the center and the whole is allowed to remain on ice until very cold. A French dressing is added at the table.

Apples combine with nearly every other fruit, but are best with celery and mayonnaise, this being one of the first fruit salads to win favor several seasons ago, and known as Waldorf salad.

A pretty way to serve it is to scoop out the inside of a red-cheeked apple without injuring the outside form of the fruit. Then replace the apple chopped with celery, the core parts being entirely removed. When apple blossoms are procurable they form a dainty decoration for the open part of the apple.

Cucumbers may be opened carefully and filled the same way, with a mixture of apple and chopped nuts, the cucumber pulp being used and the shell neatly reclosed so as to present the appearance of being untouched. The cucumbers should be packed in a bed of fresh cresses and chopped ice.

Fruit salads can be effectively served in glass punch cups, packed in shaved ice in the high glasses some times used for grapefruit. A geranium or mint leaf is rubbed on the glass by some cooks, and in fact, their fancy has free play in concocting these dainty dishes.

Cal's Feet Jelly.

To four calf's feet, carefully scraped and prepared, allow about two quarts of water and boil about seven hours, skimming well. When done, set aside to congeal, then remove all the grease. From the four feet there should be about three pints and a half of jelly. Pour on this one quart of sherry, the juice of six lemons, a pound and a half of granulated sugar, the thinly-peeled yellow rind of two lemons, one bunch of raisins and two blades of mace. Wash eight eggs clean, beat the whites to a froth and crush the shells. Put with the jelly. Set on fire, stir until the jelly is melted, then remove the spoon. Let boil just 20 minutes from the time it commences to boil. Pour into a coarse cotton bag and drain. If not perfectly clear, repeat the straining until transparent.

Inexpensive Cream Cake.

Cream one rounding tablespoonful of butter with one cupful of sugar, add one beaten egg, one cupful of milk and two cupfuls of flour sifted twice with four level teaspoonfuls of baking powder and one-half teaspoonful of vanilla. Bake in three layer cake tins. Spread with a cooked filling, for which beat one egg and one-half cupful of sugar together; add one-quarter cupful of flour made smooth in a little milk to one cupful of hot milk and cook six minutes. Stir in the egg and sugar and when it thickens add flavoring. Cool before using.

Bundkuchen.

To one pint of milk add a cake of compressed yeast and dissolve thoroughly. Sift 1½ pounds flour, make hole in center and pour in milk and yeast. Stir into a stiff batter, throw a handful of flour over it and set aside to rise. Take one-third pound butter, four eggs, one cup sugar, one cup raisins and a pinch of grated nutmeg, teaspoon of salt and grated rind of a lemon. When the sponge is light put in the butter, warmed, and the rest of ingredients in order given. Mix well with large spoon. Put in pans and let rise. This will make two small loaves.

Sweetbreads with Mushrooms.

Boil the sweetbreads carefully for three-quarters of an hour; pick them apart, rejecting the membrane; drain and chop fine and take one can of mushrooms, mash them together and let them stand in the refrigerator for two hours. Put two tablespoonfuls of butter and two of flour in a chafin dish, add one pint of milk and stir until the sauce thickens. Add to the sweetbreads and mushrooms a teaspoonful of salt and a half-spoonful of pepper. Serve when hot.

Cake Without Egg.

One cup sugar, one cup flour, one cup lard, one cup buttermilk, teaspoon nutmeg, teaspoon cinnamon, teaspoon soda. Bake in four layers with apple butter between or may be baked in a loaf.

OF POTATOES AND CHEESE.

New Way of Putting Together Two Popular Foods.

Boil about a dozen potatoes, and while hot mash very soft with hot milk and melted butter, adding salt and pepper to taste. Whip light and heap in the center of a baking dish. Smooth the sides of the mound with a knife, and carefully remove about a cupful of potato from the center of the mound, leaving a cavity in its place. Dip a feather or brush in the white of an egg, and cover the inside of the hollow, and the top and sides of the mound with this. Set in the oven to get very hot and to brown lightly, when done take out and fill the hollow with cheese sauce; sprinkle the potatoes and cheese with crumbs and return to the oven for five minutes before sending to the table. To make the cheese sauce, put half a cupful of butter in a saucepan and melt. When it simmers stir in gradually five heaping tablespoonfuls of grated cheese, the beaten yolks of two eggs, a pinch of cayenne and salt to taste. Stir until thick and smooth; pour into the hollow of the potato mound and around the base.

TO MAKE GOOD ANGEL CAKE.

Important That the Whites of Eggs Be in Proper Shape.

Mix seven ounces of fine winter flour, one ounce of cornstarch, three-quarters of a pound of powdered sugar and one heaping teaspoon of cream of tartar, together, and then sift them five times. Take 1½ pint of the whites of eggs and beat them until stiff and smooth as possible. Your cake will be tough and leathery unless the whites are sufficiently firm to bear an egg, and the texture very firm and fine grained. Now stir in the sifted materials as lightly and quickly as possible, using for the purpose a wire spoon or egg beater. Bake in an ungreased Turk's head, or better still, a Van Dusen cake mold, in a moderate oven for 35 or 40 minutes. When done, take it from the oven, turn the bottom up, allowing the pan to rest on the table to cool. When the cake is cold pass a limber knife around the sides, shake lightly and the cake will drop out. Ice it with vanilla, orange or almond soft icing.

Sand Bag for Sickroom.

One of the most convenient articles to be used in a sickroom is a sand bag. Get some clean, fine sand; dry it thoroughly in a pan on the stove. Make a bag about eight inches square of flannel, fill it with dry sand, sew the opening carefully together and cover the bag with cotton or linen. This will prevent the sand from sifting out, and will also enable you to heat the bag quickly by placing it in the oven or even on the top of the stove. After once using this you will never attempt to warm the feet or hands of a sick person with a bottle of hot water or a brick. The sand holds the heat a long time, and the bag can be tucked up to the back without hurting the invalid. It is a good plan to make two or three of the bags and keep them on hand, ready for use at any time when needed.

Strawberry Sarabande.

Whip a cupful thick cream until very stiff, then fold carefully into it a pint fresh berries cut in small pieces with a silver knife. Have ready a tablespoonful gelatin soaked in a quarter cup cold water for half an hour, then dissolved by setting the cup containing it in hot water. Add by degrees to the berries and cream, whipping it in so that it will not string. Add three tablespoonfuls powdered sugar and when it stiffens turn into a cold mold and set on the ice. When ready to serve turn out onto a pretty dessert platter.

Art in Ice Cream Molds.

It is almost an art now to design molds for ice cream. Often the customers of the large shops suggest what forms they wish the cream or ice for a certain occasion to assume, and the caterer arranges to have the idea carried out. In this way many odd molds are acquired. Flowers and fruit are always a favorite. One may have roses to match the color scheme of the table decorations. There are also tiny automobiles, "Teddy bears" and dolls.

Small Girl's Hair.

To dress the hair of the baby girl who is not blessed with curly locks, take a piece of ribbon just long enough to reach across top of head from ear to ear, fasten to each end a bow or rosette and a narrow elastic to fit snugly around the head beneath the hair. Brush the hair back or part in middle or on side. Place the ribbon on the head, a rosette above each ear. This will keep the hair in place and be becoming.

Counterpanes for Metal Beds.

Dainty counterpanes may be made with little labor and small expense by buying a pair of lace or muslin curtains. Fasten the sides of the curtain which are not ruffled with insertion as wide as you desire. The ruffled ends will fall over the sides and end of the bed with a charming effect. A cambric cover of any color to harmonize with the room may be placed under the top cover.

Pure Pressed Meat.

In preparing pressed chicken or pressed meat of any kind there need be no fear of poisoning, as is sometimes the case, if two things are observed: First, never pack it in tin porcelain lined pans or crocks or best. Second, never cover it with warm, as that sometimes causes a poisonous gas to form which is injurious in its effect.

NEW CAKE RECIPES

PLEASEING CONFECTIONS FOR THE TEA TABLE.

Almond, Cocoa and Pineapple Some of the Most Popular Ingredients—Austrian Puffs a Delicacy Well Recommended.

Almond Cakes.—The whites of six eggs, one pound of pulverized sugar, one ounce of ground cinnamon, a pound of almonds, blanched and chopped fine, and the grated rind of one lemon. Mix all together until quite stiff; roll moderately thin, using as little flour as possible; cut in the shape of stars and bake in a slow oven.

Cocoa Cake.—Use one-half cup of butter, one cup of sugar, two eggs, three-fourths cup of milk, three tablespoonfuls of cocoa, one teaspoonful of vanilla, one and one-half to two cups of sifted flour, two teaspoonfuls of baking powder. Rub the butter to a cream, add the sugar, beat well, add the beaten yolks of the eggs. Sift the baking powder and cocoa with part of the flour, and add flour and milk alternately. Make the batter stiff enough to drop; add lastly the beaten whites of the eggs. Pour the mixture into a well buttered pan, and bake in a moderate oven from 30 to 40 minutes.

Pineapple Cake.—Cream one cup of butter with two cups of sugar, half cup of milk, six eggs beaten separately, three cups of flour, sifted with two teaspoonfuls of baking powder, mix well, and bake on jelly tins. Make thick boiled icing, in which squeeze the juice of two oranges. Spread thickly over the layers of the cake, and sprinkle with grated pineapple.

Austrian Puffs.—Two ounces powdered almonds, two ounces clarified butter, two ounces of sifted sugar, two tablespoonfuls flour, the yolks of two eggs, one-half pint cream. Flavor with rose or orange flower water. Beat all together, butter the pans, fill them only half full, and bake one-half hour in a slow oven.

Fig Cake.—One and one-half cups powdered sugar and one-half cup butter, creamed, one and one-half cups sweet milk, whites of eight eggs, three cups flour, thoroughly sifted with two teaspoonfuls baking powder. Beat the eggs to a stiff froth, and add the flour. Cut up the figs and let boil until a sirup is formed, spread on when cool. Flavor cake and frosting with vanilla, and spread figs between layers.

Lemon Cake.—Cream half cup butter with two cups sugar, the yolks of six eggs, and one whole egg, half a teaspoonful baking powder, half a cup of sweet milk, four cups of flour, sifted twice, the grated rind and juice of one lemon or one orange. Beat for several minutes, and pour into baking tin. Bake from 30 to 40 minutes.

Perverse, But Plausible. When the house cleaning season comes it has always been customary to start from the top of the house and work down until the cellar is reached, but there is a "show" housewife who does not carry out this plan. She first cleans the top room of the house, then the cellar, finishing with the first floor.

Her reason for doing this is because in cleaning the cellar, the dirt from the coal, etc., works its way up through the registers to the floor above, and when the first floor is cleaned before the cellar, she is compelled to go over it again, owing to the dust that settles on carpets and furniture.

This is plausible and sounds like good reasoning.

Test for Butter.

To find out whether butter is pure, What To Eat gives the following method: Place a small piece in a large iron spoon and heat gently over a flame. If the butter foams freely on heating, it is butter, while if it sputters and crackles like hot grease without foaming, it is oleomargarine or repointed butter. Another way to examine sample is to put it in a small bottle, and then place the bottle in boiling water for five or six minutes. If the sample is butter the curd will have settled, leaving the fat perfectly clear, while if it is a substitute the fat is cloudy or milky.

A Delicious Icing.

Put on a cup of granulated sugar with a half cup of water; let it boil without stirring until it spins a heavy thread.

Beat very stiff the white of one egg and into it pour slowly the hot sugar. Let the sirup cool a little before putting it in the egg or it will cook it. Beat steadily until the icing is smooth and creamy.

Just before it is too cold to stir longer add one ounce each of candied cherries, chopped citron, candied pineapple and blanched almonds.

Chocolate Bars.

Beat six yolks with one cup of powdered sugar until light, add the juice of one lemon, beat five minutes. Have ready four tablespoonfuls of flour, one teaspoon of cinnamon, one of baking powder, sifted twice. Add to the egg mixture, fold in whipped whites of six eggs. Bake in two thin layers. Put together as soon as done with white icing. When cold cut in squares or oblongs and ice with chocolate icing.

Sponge Drops.

Beat to a froth three eggs and add one cupful sugar, beat five minutes; stir into this 1½ cupfuls of flour in which one teaspoonful of cream of tartar and one-half teaspoonful of soda are thoroughly mixed; flavor with lemon; butter the sheets and drop by spoonful about three inches apart.

ALUM TO KILL INSECTS.

Guaranteed to Drive Away Enemies of Domestic Peace.

Dissolve two pounds of alum in three quarts of water. Let it remain over night until all alum is dissolved. Then with a brush, apply boiling hot to joints or crevices in the closet or shelves where cotton-bugs, ants, cockroaches, etc., intrude; also joints and crevices of bedsteads, as bedbugs cannot live where this solution is applied.

To keep woollens and furs from moths be sure that none are in the article when put away; then take a piece of strong brown paper, with not a hole through which even a pin can enter. Put the article in it with several lumps of gum camphor between the folds; place this in a closed box. Cover every joint with paper. A piece of cotton cloth, if thick and firm, will answer. Russian leather, tobacco leaves, whole cloves, also are used to preserve furs or woollens from moths. Mice never get into trunks or drawers where gum camphor is placed.

HOUSEHOLD HINTS.

If pecan nuts are soaked over night in water when cracked the kernels will come out whole.

Sun blinds and shades should be unrolled and examined to see if they require mending or cleaning. The best way to mend a tear is to coagulate a piece of the same material on at the back.

A garment made of almost any material may be creamed with tea. Make the tea strong and soak the garment well in it. Iron the garment before it dries and the color will be a pretty cream. The tea does not streak the goods as coffee does and is a prettier color and less expensive than the creaming substance that is bought.

After cookie dough has been prepared instead of using a cutter in the old way turn out part of the dough at a time on bread board and with the hand roll a long round roll about five inches thick. Then with a sharp knife cut off in small pieces about one-half inch thick; place in baking pan and give plenty of room to swell or spread. Will bake in perfect shape and is much quicker.

IN THE HOME.

An open fire is certainly a happy feature in it.

Chairs that can be sat upon are a more necessary essential than some housewives think.

In the living room there must be a softly shaded light placed low for reading and sewing.

Readable books and magazines lying around loose are one of the important things.

A carpet that can be walked on by the family is much better than one preserved for the sacred feet of strangers.

Stuffed "suits" of furniture are a good thing to avoid; also loud papers and highly colored pictures.

As to tobacco smoke and dust—well, there have been homes with them and places without them that utterly failed to be homes.

Cheerfulness and love and mutual accommodation as to tastes go further to make a real home than over-zealous spotlessness and everlasting oversight.

Pan Stew.

Take pieces of cold beefsteak, cut in small pieces, place in a frying pan until the bottom of the pan is covered. Dredge with flour, a little salt and pepper, and one onion chopped fine. Then slice cold potatoes and lay in layers on the meat; cut up a few tomatoes and place on top of the potatoes; season all with salt and pepper. Cover all with water, put the cover on and cook 20 minutes. Boil potatoes with the skins on the day before using. When the meat is boiled save some of the stock and put in when the meat and potatoes are mixed.

Corn Starch Blanc Mange.

Stir into one quart boiling milk or fruit juice of any sort (that from stewed raspberries or cherries being best) four rounding tablespoonfuls corn starch dissolved in a little of the cold milk or fruit juice. Stir until smooth and thickened, sweeten and flavor to taste, then cook in double boiler for an hour. Pour into small molds wet with cold water and set away to cool. When ready to serve turn out on individual dishes and serve cold with cream and sugar.

A pretty addition to the service of this pudding is to encircle each mold as turned out on a glass or china dish with a row of strawberries, raspberries, sliced bananas or peaches. This makes an extremely decorative and inexpensive dessert.

To Prepare Duck.

To dress a duck so that it will not be an all day task, as soon as killed and while it is still warm, pick off the fine feathers, providing you want to save them for pillows. Then pour scalding water over it and wrap it promptly in a piece of old blanket or flannel and allow it to steam in this for fully ten minutes. Unwrap and pull off the coarse feathers, and with a coarse cloth (a piece of burlap is best) rub the small feathers and "down" off it with almost no trouble.

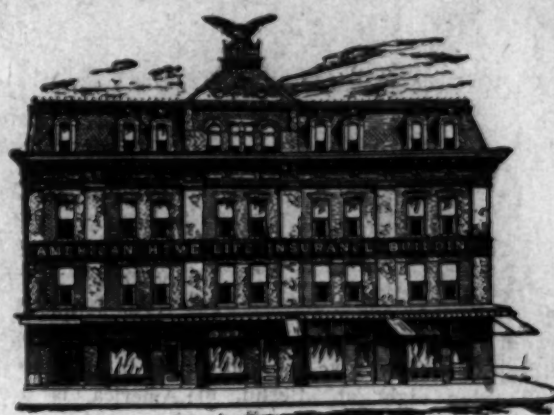
Egg Dressing.

One egg well beaten; add a tablespoonful of flour, a teaspoon of prepared mustard, one-half cup of sugar, a teaspoonful of salt and pepper, if desired. Beat all thoroughly, then add one cup of cider vinegar. Roll—stir constantly, or cook in double boiler—till thick, and add heaping tablespoonful butter.

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Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoonfuls of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoonfuls of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or denim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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HEAD OF PHYSICIANS

COL. WILLIAM C. GORGAS, CLE. NSER
OF PANAMA ZONE, HONORED.

New President of American Medical Association Has Attained an International Reputation Among the Scientists.

Chicago.—Col. William C. Gorgas, whose work as chief sanitary officer of the Panama canal zone and previous work of like nature have been recognized by the medical profession in his election to the presidency of the American Medical Association, has attained an international reputation among scientists. He is generally given credit for the measures that freed Havana of yellow fever and made the canal zone, once considered one of the deadliest spots in the world, as healthful as Illinois or Vermont.

Col. Gorgas is a native of the south. He was born in Mobile, Ala., October 3, 1854. His father was a leader in the confederate army—Gen. Josiah Gorgas. At the age of 21 Col. Gorgas was graduated from the University of the South, Sewanee, Tenn. He finished his professional course four years later at Bellevue hospital medical college, New York city, and became a member of the house staff of the hospital. After a few months of this work he entered the army service.

His first appointment was as a lieutenant of the medical corps, in 1880. He was sent to Fort Brown, Texas, where he was the victim of an attack of yellow fever. Misfortunes have been the making of many men, and in the case of Col. Gorgas personal experience with the dread disease gave him an interest in it that was destined to bear important results for the good of the world.

One year after the appointment of Lieut. Gorgas to the army service, Dr. Carlos Finlay, a practicing physician in Havana, first brought to the notice of the world the theory that mos-



DR. WILLIAM C. GORGAS

quitoes caused the spread of yellow fever. Maj. Ronald Ross of the British-India medical service also discovered that malaria was also carried from one person to another by the bite of the anopheles mosquito, and scientists began to awaken to the importance of systematic and thorough investigation on this subject. Col. Gorgas made such an investigation in Cuba.

Mosquitoes, according to the army investigations, do not originate the germs of either yellow fever or malaria, but carry both, after biting human beings. The stegomyia insects are natives of India and the Philippines, but the yellow fever organism has never been taken into those countries, hence the mosquitoes are not dangerous to life or health there.

For his work in Havana Maj. Gorgas was promoted to colonel by special act of congress in 1903. He was sent to the Panama zone as chief sanitary officer, and March 4, 1907, was made a member of the isthmian canal commission. At Panama he proceeded to "clean up" and to prevent the development of disease by fighting the mosquitoes.

"We fought the yellow fever mosquito with chemicals and screens, destroyed the breeding places of the malaria mosquito, drove him back several hundred yards from our camps and villages, put wire netting into the houses and advised everyone to take three grains of quinine daily," said Col. Gorgas last October. "I think I am justified in saying that we have malaria under control. Our death rate among Americans last year was less than 100 persons in 1,000, and we have 4,800 men and 1,200 women and children along the zone from Panama City to Colon."

Describing the general measures for sanitation along the Panama zone, Col. Gorgas said:

"We found a strip of country ten miles wide and 100 miles long, with a considerable amount of swamp at each end and almost no drainage between. We followed the methods which had rid Havana of yellow fever, a scourge that had been epidemic for 150 years. We stopped the fever in 15 months."

"In the city of Panama, alone, where each house was fumigated three times, we burned 100 tons of pyrethrum, 200 tons of sulphur and large quantities of other disinfectants. Four hundred men were engaged in the work. Ninety-eight per cent. of the West India negroes, who came to dig the canal, had malaria, and the parasite was found in the blood of 70 per cent. of those persons whom we examined at random."

NATURE AS A SCULPTRESS.

Waves of Ages Have Set Up Monument to Washington in His Name State.

Seattle, Wash.—From the most northwesterly point of the state which bears the name of Washington, itself the most northwesterly in the Union, a likeness of the father of his country chiseled by nature through a multitude of years, looks out across the water to British territory, a silent warder of the nation's outpost. This great sculptured rock upon the beach is such a replica of the profile of Washington that it might have been the



Washington Rock.

work of a Gilbert Stuart. But Nature as the sculptress, using as her tools the lapping waves of ages, has set up this monument to the greatest American, in honor of the country, and the state which bears his name.

Had the international boundary line been moved five miles to the eastward, as it passes among the islands that form the archipelago lying between Vancouver Island and the mainland, this statue of Washington would have been on British soil. But evidently nature had the boundary dispute between Great Britain and America settled long before the question nearly involved the two nations in war half a century ago. Washington rock lies at the water's edge on Waldron Island, the most northwesterly of the San Juan group of islands to the northward of Puget sound.

British forces tried to hold all these islands, but they were routed by the American troops. Crumbling forts and ancient blockhouses to-day remain to remind the people of the struggles of early days that now have been almost forgotten.

Not far from Waldron Island Nature has become a shipbuilder and has raised an island out of the water that looks so like a modern battle ship, even to the fighting tops, that passing vessels, not knowing it to be of earth and rock, have been known to salute with their whistles what they supposed was a majestic representative of the American navy. Battleship Island, or as it is sometimes called, More's Island, is located at the entrance of the Strait de Hara, the main channel between Vancouver Island and the San Juan group.

The tides have performed another queer feat in converting an immense boulder on the beach of Sucia Island into the likeness of a Chinese, with a grass hat like an immense rice bowl over his head. The size of "The Chinik" as the rock is called, may be realized by comparing it with the sheep that stand beside it, and which look little larger than rats.

The island in front of the little summer resort on East sound looks as if it might have been brought across the Pacific from a Japanese lake. Its stunted trees are oriental, its buildings look like pagodas, and it seems to rest in a summer sea for all the world like the flowery kingdom. Between the island and the beach is the favorite resort of bathers.

These islands of San Juan are becoming known far and wide for their beauty, and each year more and more people visit their summer resorts or run their yachts into the sheltered harbors and coves that are almost as numerous as the pebbles upon the beach. Many strange characters of days gone by still remain upon the islands and tell of the troublous times of the long ago.

Public Menaces to Morality.
Perhaps it is a waste of words to moralize over social scandals, but each new domestic upheaval in what is called our best society (meaning our wealthiest) exerts an evil influence so far beyond its source that the impulse to plead for a higher standard of morals among the richest people is hard to resist. It must be admitted that little good has resulted from the most earnest remonstrance in the past. The young lions in society, in many instances, continue to conduct themselves as if they were unconscious of any public duty incumbent upon them, as if they were unaware that the position they hold, by the grace of the community, carries an influence which, if exerted for evil, menaces the very existence of the social order. Yet this is the plain truth.—New York Times.

Oh, Goodness!
"Where do asps come from?"
"What's an asp?"
"Why, these little snakes, you know—the kind that bit Cleopatra."
"Oh, yes. I think they come from Asia."
"What makes you think so?"
"I'm sure I've heard of a place called 'Aspasia.'—Cleveland Leader.

PROPER FOR WALLS

USE CARE IN SELECTION OF THE PAPER.

Size of Rooms to Be Decorated Is One of the Most Important of Considerations—Background for Pictures.

Great care should be taken in choosing wall paper. A large room needs a larger design than a small one, and the latter may frequently be made to look large simply by the choice of paper. Color, too, is important. It is hardly wise to purchase paper in the shop; but samples should be placed on the walls in the room where they are to be used, with every effect of light. Green, dark red, and rich brown are safe colors to choose. The library demands something quiet and restful, and the same is true of a sitting-room or a bedroom in constant use. If the room to be papered has many pictures, the wall paper must be such as to form a good background. Plain or two-toned papers are excellent for such rooms. For rooms like the nursery, one can buy specially designed papers, such as Dutch and Kate Greenway figures, Noah's ark, rollicking children, etc. For bedroom, trellis and flower designs are charming.

American wall papers are, often more realistic than those of foreign manufacture, and the best designs originate in our art schools. Papers are of two sorts, the machine and the hand-printed. The former are stamped with the design by direct printing on the paper as it rolls out from the machine. The hand-printed designs are applied by blocks, hand-manipulated, and some of the best designs are for the first season printed in this way, and a year or two later brought out by the machine process. Flock papers are those in which a velvety effect is produced by using powdered wool or silk. If plaster walls have become cracked, it is a good plan to cover them with something stronger than ordinary paper, and various kinds of burlap can be chosen for this purpose.

In the old-fashioned days, wall paper came in rolls 20 inches wide, instead of 18 inches, as at present. Borders were not made to match the designs in the wall paper, so the customer selected the decoration he wanted for his wall, and then took the border that looked best with it. Borders with gilt background were in general favor. English wall paper came in rolls of 18 yards; then the length of a roll was reduced to sixteen, until now some do not contain more than 13 yards. It is said that an early manufacturer of wall paper paid his color mixer \$60,000 a year, and an assistant \$15,000. When wall paper was made by hand, the borders sold as high as \$3.50 a single roll, or \$7 a double roll.

Oil Stains.
It is very aggravating to find that a good blouse is ruined—or seems to be—with drops of oil from the sewing machine.

You were stitching along so steadily that you did not notice you had put on just one drop of oil too many, and that it was leaving a trail along the new material.

At first you will be discouraged, but remember, the oil can speedily be taken out and the material left as good as new.

Cover the stain thickly with lard; let it stand long enough to absorb all the grease; then wash out in cold water with soap.

To Apply Heat.

In cases of sickness, where applications of moist heat are needed, try this: Take two bath towels, or pieces of flannel, dip in warm water, wring out, fold to required size, lay on top of radiator, turn on steam, and they will heat much faster than you can use them. This is much better than a steamer and no gas burned. Fine for travelers or roomers.

Taking Grease from Silk.

To remove grease from silk spread the goods over blotting paper and lay French chalk or fuller's earth around the spot to keep grease from spreading, then rub gently with a soft cloth dipped in ether or chloroform.

Rub the spot with a clean cloth, and if the ring around the spot remains, sponge with chloroform.

To Clean Knives.

Get a large cork from an empty bottle and moisten some powdered bathbrick with a little water. Dip the cork in the bathbrick and then rub it up and down the knife. Finally rub with a little dry bathbrick, and the result will be a brilliant polish with hardly any trouble.

Left Over Meat.

Pass the meat through a fine mincing machine, season it with pepper and salt and a grating of nutmeg. Moisten it with milk so that you can spread it on a pancake, then roll the pancake up like a jelly roll. Cut it into lengths of three inches, then fry each piece a crisp brown.

Toughen Glassware.

To prevent glassware from being easily broken, put in a kettle of cold water. Pour gradually until water has reached boiling point. Set aside; when water is cold take out glass. This is an excellent way to toughen lamp chimneys.

To Keep Lard Fresh.

To keep lard fresh for several months stir in about a tablespoonful of honey to every six or eight gallons of lard, after removing the dried fat.—National Magazine.

GOOD DESIGN FOR PORTIERES.

Is Easily Made of Pair of Cotton Blankets—The Description.

Procure a pair of good cotton blankets of such design and color as will harmonize with the surroundings in the room in which they are to be used. Open the full length of the pair and fold the selvage edges together. Cut on the fold, until the desired length for the curtains is reached, which should be 11 or more inches below the plain center of the pair, to include a hem of four or five inches. The plain center forms the wide border for the bottom of the curtains.

Take from the opposite end the amount needed for the turn at the top of the curtain, allowing the narrow border to serve as fancy dictates. Attach to the top, concealing the seam on the inside. The selvage edge should be used for the outside, while the raw edge is faced with some soft finished goods in harmonizing tint. To make the fringe for the top of the curtains, use cotton carpet warp. Draw through lower edge of the hem in thick clusters and tie or knot to any desired length, finishing with a tassel.

RECIPE FOR APPLE KUCHEN.

Simple Ingredients That Go to Make Up German Dish.

Beat one egg and add to it a cupful of milk. Mix well, then add two and two-thirds cupfuls of flour that has been slightly warmed. Beat well. Dissolve one-third of a compressed yeast cake in two tablespoonfuls of lukewarm milk and add to the water with two tablespoonfuls of softened butter. Knead thoroughly in the bowl, manipulating with hands and spoon until the dough feels elastic and velvety. Cover and stand in a warm place for about five hours, or until it has doubled in bulk, then turn on a floured board and roll into a sheet about half an inch thick. Place on a greased tin spread with butter, sprinkle lightly with sugar, then arrange closely over the top enough overlapping slices of apple to cover. Wipe over with butter, sprinkle with sugar and plenty of nutmeg or cinnamon. Cover with a light cloth and set aside for 20 minutes or until quite light, then bake in a hot oven. As soon as done brush lightly with cold water to prevent the kuchen becoming too dry.

The Traveler's Lunch.

When traveling if one cannot obtain dining-car service the lunch should be made as appetizing as possible. Wrap each separate article of food in oiled tissue paper and then arrange neatly in a box or basket. This the sandwiches, meat, relishes, cakes and fruits would each be by themselves. Provide a generous supply of paper napkins, which can be thrown away after the meal. Bottled tea and coffee will make quite an addition to a lunch, and this could be kept hot for several hours by using thermos. Traveling cups can be purchased at small cost and are more convenient than either glass or china. A dozen lemons squeezed out into a bottle will make it possible, with the addition of sugar, to convert the ice-cold tank water into lemonade.

Breaded Tongue.

This is a convenient "last minute" dish when company comes in for lunch or Sunday tea. To one dozen slices (thin) of cold cooked tongue, allow one-half can of tomatoes. To the tomatoes add one slice onion, a pinch of celery seed and cook ten minutes. Strain and cook with two tablespoonfuls butter and three of flour. Dip the tongue in egg and then in bread crumbs and brown a few minutes in a little butter. Place in a chop dish and pour the tomato sauce over it, adding salt and pepper. The tongue can be bought at short notice at a delicatessen shop, and there should always be cans of tomatoes on hand for an emergency.

Holland Pea Soup.

Use two pork hocks or four pounds shoulder, one quart dried green peas, one large onion, one large potato, half celery root or one stalk English celery, a little parsley, soak the peas overnight. Put on to boil in the same water with the meat for about two hours, then add the other vegetables except the parsley; salt and pepper according to taste, and just before serving the chopped parsley is added as a garnish.

Scrape Bananas.

If those who find the banana indigestible would, after removing skins, scrape lightly with a knife to remove coating of pulp (which is indigestible) they would have no more trouble in that way. Especially should this be done for young children, lovers of the fruit, and for those having weak stomachs.

"Pata-Pan Cakes."

Beat well together one cupful of sugar, two eggs and one cupful of sour cream. Add one small teaspoonful of soda, dissolved in a little water, and one and one-half heaping cupfuls of flour. Favor the frosting with vanilla or lemon.

Clean Boiler.

The wash boiler and wringer can be easily cleaned by rubbing with a cloth dampened with kerosene. This is easily done and it removes all the dirt which cannot be entirely removed with water.

To Keep Sandwiches Fresh.

The hostess who is without a maid can make her sandwiches 10 or 15 hours before she intends to serve them and they will be fresh and delicious if she wraps them in a dampened cloth or napkin.

PLANS POLAR TRIP

CAPT. OSBORN, AGED 80 YEARS, TO SEEK NORTH POLE.

Route Will Be by Way of Bering Straits—Submarine to Navigate Under Floating Ice Will Be Taken Along.

New York.—Capt. B. B. Osborn is 80 years old, but he is planning to go in search of the pole, or the hole where the pole should be.

He is one of the organizers of the Reed Hollow North Pole Exploring club, which is planning to fit out an exploring fleet, consisting of three vessels, the flagship to be constructed on the lines of the "Gauss," and the two auxiliary vessels to be used as tenders.

The route will be by way of Bering Straits. The point of final departure has not been finally decided upon, but probably will be somewhere between Point Barrow and Bank's land, the plan being to take advantage of the Japan current and to drift as far north under its influence as possible before sending out the several exploring parties.

First the party will establish a wireless telegraph station at Cape Washington, Melville Land, one at Franz Joseph Land, one at Spitzbergen and one at Point Barrow. They will also have one of the vessels start from Point Barrow and proceed toward the pole, carrying as an aid in steering a gyroscope of special construction, which will enable the navigator to keep his course regardless of the compass, and will further indicate the distance traveled by registering the arc through which the vessel travels in a given time.

A specially constructed submarine boat will be taken, fully equipped for long journeys under floating ice. It will carry a wireless outfit by means of which the flagship may be always kept informed of its movements. The flagship will be equipped with a special telescoping mast of great height, which can be used for observation purposes and from which photographs may be taken to indicate open water



CAPT. B. B. OSBORN

and other conditions ahead. A telescope of large power, with photographic attachments, will be used to obtain picture of water, sky and other phenomena. A large kite will be used, provided with a mirror which may be photographed, when in proper position, from the deck of the vessel, and the photographs, when enlarged, will show the conditions ahead for a considerable distance. A powerful siren will be used for signaling purposes, and a high-power searchlight for use in the arctic night.

There will be sleds of improved construction for over-ice journeys and a balloon airship equipped with a powerful engine. This airship is designed to ascend and descend as often as desired, without any loss of gas, and with great rapidity, and will be capable of carrying ten tons. A sufficient quantity of explosives will be taken to blow up the ice to make a channel and reach open water. If the distance is not too great. The flagship will be equipped with gas engines and gas producers, and oil fuel will be used as far as possible. E. M. Ashley, M. E., has charge of the scientific work. The expedition may ask the government at Ottawa for the use of Bernier's ship Discovery.

Editorial—Proofs of June.

But to return to our subject. The throbbing chant of summer is begun, and man and beast avoid the midday sun, the cow wades in the pond with out a shudder and gets great gobs of mud upon her udder, the calves begin to nibble at the grass, and soon we'll have them in the weaning class, the old brood mare begins to switch her tail, for flies appear in June and seldom fall, the maiden dons her lightest, gauziest clothes and ugly trackles form upon her nose. The blossoms sweet, the roses fair exhale their fragrance on the air, the ants invade the pantry shelves, and lovers spoon all to themselves, the maiden dons the peekaboo, the kind that we can see clear through, the clover blossoms, insects hum, and bumble bees are on the bum.—Montgomery (Ala.) News.

A Woman, A Dog, Etc.

"I've got a wife that can't be beat."
"Been trying it?"—Cleveland Leader.

A WOMAN SPORTING EDITOR.

Colorado Girl Has Original Method of Keeping Scores—How She Started.

Denver, Col.—The Trinidad (Col.) Evening Chronicle-News, is, in one respect, distinguished above all other newspapers in the United States in that it has a young woman sporting editor.

There are now few daily newspapers upon which women are not employed in one capacity or another—as compositors, linotype operators, reporters, fashion writers and editors of departments, but only one can boast



MISS INA ELOISE YOUNG

of having attached to its staff a young woman who has the requisite knowledge and skill to cover baseball and football games, horse races and athletic sports of various kinds.

The young woman—she is only 24 years old—who holds down the sporting editor's desk on the Chronicle-News so well that the applications of male candidates for the job are never considered, is Miss Ina Eloise Young.

When she was asked to tell how it happened she said:

"I have been doing newspaper work for three years—general reporting, and covering everything from a fire to a suicide.

"It was by accident that I became a sporting editor of my paper two years ago. At the opening of the baseball season, which, in the west, is the only real sporting season of the year, there was not a man on the paper who could even keep a box score or know practically anything of the game. I do know baseball, for I learned it about the time when boys of my age learn to play ball. My brother taught me the game because he always needed somebody to fill a base or some position, and I could do it.

"When I grew up he taught me how to keep score and I evolved a method of my own of following the players from home plate around to that station again—if they could do it.

"I began covering games to fill in until a man could be secured for the position, and have been doing it ever since, the managing editor considering my work sufficiently good to guarantee keeping me.

"Since then I've done football games, as I learned to understand that game while I was a high school student and subsequently during my college work at the University of Colorado. I believe I've covered all sorts of sporting events with the exception of prize fights, which I have never been required to do.

"Understanding baseball and liking it best, I naturally do my best work with those games. I love to do horse races, however, but as there have been no races here for more than a year, I have grown a trifle rusty in that kind of work.

"I ride horseback, but all western girls do that. In covering events that happen in the mining camps around here a horse is the quickest method of transportation."

M'KINLEY HUT FROM IRELAND.

Cottage Birthplace of Ancestor on Exhibition at Birtchall on London.

London.—The little Irish cottage in which the late President McKinley's



grandfather was born is on exhibition at the Franco-British exposition in London, whither it was brought from Dervock, County Antrim.

Dramatic.

Bings—Why d'ye suppose that new play writer ordered all those big jack-screws?
Bangs—Why, haven't you heard? He's going to elevate the stage.

Pride.

"Did your son get near the top of his class?"
"No," answered Farmer Cornstossel cherrily. "But you ought to see the way he could get to second base."

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TERRIBLE NEGRO REVOLT

That alleged terrible Negro revolt against Secretary Taft for the presidency is like the "terrible Turk" in that it is not quite so terrible under the frowning guns of the enemy. Dubois and Trotter may beat their tom-toms, and gesticulate as much as they desire, and even split the air with their denunciations, but the fact remains that Negro Republicans cannot and will not be led by Negro Democrats.

We do not deny that there has been and is some disaffection in the ranks of the Negroes, the same as there is some disaffection in other ranks, but it is not an impassable chasm. The Negro voter of today is open to reason. He does not let his passions run away with his judgment. He knows that between two evils it is always best to choose the lesser, and that being true as between the Republican party and the Democratic party there is but one choice — the former.

If Senator Foraker, who tried, though in vain, to impede Secretary Taft's advance, and threw every possible obstacle in his path, and resorted to every possible political move to accomplish the Secretary's defeat, can bow to the inevitable and publicly proclaim that party colored Americans are breathing the air of freedom today, no matter what oppression they are feeling, they know and feel that they know but one flag, and that they fought to uphold that flag.

It is now no longer a contest within the Republican ranks; it is a contest between two parties, one of which is suggestive of everything antagonistic to the Negro (the Democratic party), and one that has given to the Negro all the political rights that the Negro justly deserved and was entitled to. Let's reason together. Let's be together.

WHAT BOOKER T'S LIFE TEACHES.

If some men would try to disabuse their minds of the hallucination that they are as big and as potential a factor as Dr. Booker T. Washington they could accomplish more for their people and for themselves. Dr. Washington's place is fixed. Some day he may be equaled, but let it be said that no Negro equals him now, and no Negro can equal or surpass him who holds office. There are but a few Negroes — very few — who even nurse the delusion that they can fill the Doctor's shoes. Dr. Washington has a past that is as clean as his present. The tongue of the scandal monger has not even dared to use his name, much less fasten guilt upon him. He stands out remarkable not alone for his wonderful achievements, but for his purity. Never yet have his garments touched filth. Never yet has filth touched his garments. Men with a doubtful past who aspire to eclipse him should first look into their lives and ask themselves the question, Is there anything in my life to plague me?

There is one thing that Dr. Washington has taught the Negro youth, and the white youth as well, of this land, and that is purity of life, absolute purity, is the natural companion of greatness.

NEGRO LEADERSHIP.

Nick Childs, the genial and hustling editor and proprietor of the Topeka (Kans.) Plaindealer, last week said:

"What the colored people should do is recognize Booker T. Washington, Bishop Abram Grant and W. T. Vernon as their leaders, and hold them in strict account for good and bad legislation."

Now, we would remind Brother Childs that leaders are born, not made. Washington is the acknowledged leader of his race. Bishop Grant is an acknowledged ecclesiastical leader, and both of these men made themselves what they are. With all due respect to Mr. Vernon, The Bee is forced to say that the seeking of an appointive office and the holding of that office for two years is not in itself sufficient to establish any man's leadership on a plane equal to that occupied by Dr. Washington and Bishop Grant. Mr. Vernon may be a leader out in Kansas, and we doubt not he is; but he is not in a class with Dr. Washington and Bishop Grant. Leadership is not propagated in a political hothouse. Leadership is propagated only in the broad field of absolutely unselfish labor for the whole people.

MR. BRYAN.

What has Mr. Bryan ever offered the colored Americans? In his declining years he, in speech upheld the disfranchisement of colored Americans. The advice of The Bee the colored man had better remain with the devil he knows than to go to the devil he knows not.

The Democratic platform may declare certain things. It may declare in favor of restoring political rights of colored Americans, but will such rot convince the colored man that the party is sincere?

Will the former and present act of the party warrant colored Americans to support it?

There is danger ahead for colored Americans. While it may be true the Republican party hasn't done everything for the colored Americans, it was through that party colored Americans are breathing the air of freedom today, no matter what oppression they are feeling, they know and feel that they know but one flag, and that they fought to uphold that flag.

WILL HONOR WASHINGTON.

The Bee is pleased to know that the National Committee on the testimonial to Dr. Booker T. Washington will soon be appointed. If there is one man in this country who is entitled to be honored, it is Dr. Washington. In politics the colored American is a failure, but in business and all professions he is a success, and to Dr. Washington colored Americans are indebted for the new departure.

ATTORNEY HORNER.

Attorney R. R. Horner kept faith with his people and those who sent him to the National Convention. Mr. Horner's refusal to vote to cut down Southern representation deserves the commendation of colored Americans.

EDITORIAL NOTES.

The festive campaign sheet will now have its innings.

There were brains galore at the teachers' banquet to Assistant Superintendent Roscoe Conkling Bruce.

And J. Milton Turner, H. C. C. Astwood and Archibald H. Grimke are still numbered with the lost tribes of Israel.

The Rev. J. Milton Waldron narrowly escaped being a big man at Chicago. If his scheme had only worked he would have been "It."

Thus far the late Washington

Record has been sold to only six different persons or syndicates. There was nothing to sell but old type.

The local Negro Business League will make a big showing at Baltimore — if it gets a move on itself.

Abolish all cliques in the Negro schools. Abolish the supervising principalships.

The death of ex-President Grover Cleveland takes from the nation one of its most illustrious citizens.

The appointment of Miss Mattie Shadd to the supervising principalship meets the hearty approval of the citizens of Washington.

There are certain dogs that are harmless when they bark; female dogs especially.

The Negro "steering committee" named at Chicago, with Ralph W. Tyler as chairman, is keeping its hand absolutely clear of the squabble over the headship of the national committee.

Several promotions of colored men took place this week in the office of the Auditor for the Navy Department. Like a well-advertised specific, Ralph W. Tyler "works while you sleep."

Some of our good friends who have been "original Taft men" for at least five days evince a disposition to crowd to the front seats on the band wagon and jostle the old stagers.

The Patrician once said to his oppressor these lines: "These watchful eyes shall not have need full rest until death has closed them in a glorious grave or fortune given me measure of revenge."

The Bee notes with genuine pleasure that Dr. Booker T. Washington so conducted himself at Louisville as to win the unqualified approval of Sister Julia Sohmers Young, the gifted quill-driver of the Kentucky Standard.

It is the coward who strikes the young and the innocent. The manly man or womanly woman will boldly defend the weak. Power in the hands of cowards results sooner or later in their downfall. It is the cowards who strikes while you sleep. Wait until he awakes and then see what the brave man will do.

This will not be a good year for "grafters." The wise guys are to be at the helm, and they know the "smooth fellows" like a book.

Get ready to go to Baltimore in August. The National Negro Business League meets on the 19th, 20th and 21st. It is an education and an inspiration to listen to the men who have made their mark.

RANDALL - BRADLEY WEDDING.

Hampton, Va., June 3.—At five o'clock this afternoon Mr. A. G. C. Randall, secretary of the Colored Y. M. C. A., Columbus, Ga., and Miss Ada V. Bradley, kindergarten at the Hampton Institute, were united in marriage in the beautiful Memorial Church on the Hampton Institute grounds. By her services the bride has won for herself an enviable position in the community. And her friends spared no pains to make her wedding a beautiful and joyous occasion. The church was richly decorated with potted plants and flower, and was filled with the many friends and acquaintances of the bride.

At the appointed hour the bridal party began to enter the church. First came four ushers in conventional costume. They were followed by six little children, three boys and three girls, from the kindergarten class. The little girls wore dainty white frocks of Japanese silk and white kid shoes. The boys were dressed in white sailor suits. All carried great bouquets of daisies. Next came the bridesmaid, Miss Mattie Holmes, an associate teacher of the bride. Always dainty and sweet, Miss Holmes on this occasion was more beautiful even than usual. She wore a white gown of Japanese silk, a Paris model of princess style, elaborately trimmed

with Valenciennes lace, and carried carnations. She was followed by the bride, on the arm of Mr. George Davis, one of the oldest and most highly respected of the employees of the Institute. She wore a veil and a remarkably pretty gown of eolienne over white taffeta, cut princess with train. She carried a shower bouquet of Bride roses and lilies-of-the-valley. She entered the church to the strains of the "Lohengrin" wedding march, sung by the Treble Clef Club of ladies, assisted by gentlemen on this occasion. The singers were fairly hidden behind the banks of shrubbery used as decorations. The groom, with his best man, his brother, Mr. Philip Randall, met the bride at the altar. The ceremony was performed by Rev. A. A. Graham, of the Zion Baptist Church. From the church the bridal party and friends went to the home of Mr. and Mrs. George Davis, where delicacies were served, and good wishes and congratulations showered upon the contracting parties.

A host of friends accompanied Mr. and Mrs. Randall to Old Point Comfort, where they took steamer for Washington. Mrs. Randall wore an exceptionally becoming traveling suit of Copenhagen-blue rajah silk with hat to match.

The many friends of the couple tried to show something of their regard for them by the presents they gave, which were beautiful, numerous and valuable. Among them were fine linens, laces, pictures, cut glass, and beautiful china and silverware.

The wedding was the culmination of a week of social events in honor of the bride. Last Wednesday evening Mrs. W. T. B. Williams gave her a "shower party," when her many friends preented her with many useful articles for her home. Later in the week Mrs. Nannie S. McGwynn gave a tea party for her and her fellow teachers at the Whittier School. On Saturday Mrs. W. H. Daggs held a reception in her honor. And at the home of Mr. F. D. Wheelock, the well-known mail carrier, the Summer Literary Club entertained on Monday for Miss Bradley and three other bride-elect members of the club. On this occasion Miss Bradley wore a handsome gray crepe de chine dress trimmed with lace.

Mr. and Mrs. Randall will make their home at Columbus, Ga., where Mr. Randall, as secretary of the Y. M. C. A., has the distinction of directing the work in the finest building owned by any of the colored Y. M. C. A. organizations. The building represents a gift of \$30,000.

Mrs. Randall has so thoroughly identified herself with this community and has so completely won the hearts of nearly every family through her kindergarten work, that her leaving will be the occasion of no little regret. Most of the people here, too, have all but forgotten that Miss Bradley came to Hampton as a student from the very city to which she now returns as a bride. After completing her course here she took kindergarten training at Rochester, N. Y. Since then she has had charge of the kindergarten work at Hampton Institute in the Whittier Primary School. In this work she has been regarded as exceptionally capable and successful. If the mothers of the community had had their say it is doubtful if Miss Bradley would have been allowed to leave. And Hampton Institute will certainly not find it easy to fill her place.

ELEVEN LYNCHED

THREE WHITES SLAIN IN A TEXAS RACE WAR.
MOB STORMS JAIL, HANGS FIVE BLACKS ON ONE LIMB, SHOOT ANOTHER.

Troops Are Called Out. Trouble Started by Slaying of White Farmer at Dance in Colored Church.

Hemphill, Texas, June 22.—Eleven Negroes have been lynched and three white men killed in a race war in Sabine county, the State Rangers ordered out to restore peace, armed bands of whites and blacks are facing each other in several places, and several encounters have been reported tonight.

A mob stormed the jail here last night, seized six Negroes accused of the murder of a white farmer, hanged five to one limb and shot the sixth when the noose broke and he was running away. The bodies of three other Negroes were found riddled with bullets this morning. Two others were shot to death last night.

Three were hanged tonight near San Augustine.

Another, arrested with a white man whom he accused of hiring him to slay Robert Wright, is in jail at Center, having been rushed there under extra guard to save them from the mob.

It is reported tonight that the mob has captured a train and is forcing the engineer to run to Center so the prisoners can be captured and lynched.

Rangers Pushed Aside.

State Rangers Lattie and Hamer, stationed at Center, went to Hemphill when the first news of the trouble reached them. They attempted to take a hand. The county officers found themselves similarly served when they tried to uphold the law and, unable to dominate the situation, they wired for reinforcements.

The sheriff at Hemphill made an effort to swear in special officers, but none would serve. The few he sought to swear in fled at his approach, fearing that they would be cheated of their revenge.

The frenzied hatred against the Negroes came as the result of the shooting of a white man by Negroes a week ago. At a Negro dance on June 13 William Stinson, a white man, became involved in a row with the Negroes and was killed with a razor. Two Negroes were arrested for the crime.

Last Saturday night Hugh Dean, one of the best-known white farmers, was also killed at a Negro dance. It was proved that he was merely riding by when drunken Negroes set upon him and stabbed him to death.

Six Negroes were arrested and imprisoned in the Hemphill jail. A seventh is still at large and a reward of \$550 is out for him.

Negroes and Whites Arm.

The passion stirred up by the killing of Stinson and Dean within a week was increased by the fact that Negroes grew bold and began to flourish weapons. Six-shooters were prominent and open threats made of what would be done in the event that the white men showed any open animosity toward the Negro.

The farmers of the vicinity armed themselves with rifles and shotguns and pistols and started on a systematic hunt after every Negro of known bad tendencies.

The county peace officers found they were powerless to cope with the situation.

Hurried appeals were made to the Governor, and a squad of Rangers was ordered immediately to the scene.

The Houston Light Guards of Houston were instructed to hold themselves in readiness to take a special train and will leave tonight.

This was the situation when the news went broadcast that Aaron Johnson, another white farmer, had been shot down while sitting on his gallery with his wife and boy and baby.

His wife, crazed at the desperate act of the Negroes, gave chase, screaming with all her might. White men, raiding the countryside for Negroes, heard her. When they reached her she was sitting beside the body of her husband, insane.

It was then that the white avengers went forth, and soon the crack of their pistols portended that death had been visited on someone. Later the bodies of three Negroes — Singleton, Evans and Thomas — were found.

Already charged with having a hand in the death of Dean, the three Negroes had met, swearing vengeance when they encountered the white men.

Johnson's death increased the tension of the situation. The three dead Negroes were known to be partners of a fourth. The latter, Perry Price, would surely have met the same fate of his fellows had not officers captured and spirited him to San Augustine after making a confession that he had been given five dollars by Robert Wright, Johnson's brother-in-law, to kill Johnson. Wright was then arrested and is now in jail at Center, Tex.

The jail is guarded heavily, as the rumor has gone abroad that a mob of white men has captured a Houston east and west train and is forcing the engineer to run to center in order that they may take Wright and Price and hang them.

Break Into Jail.

Last night the white men marched to the Hemphill jail.

"We want those Negroes," said the spokesman.

"You can't have them," replied the

guard. "Well, by G—, we will take them," was the answer.

With a savage cry the mob attacked the doors. Other guards rushed out, but were overpowered after making futile resistance.

Into the jail the mob broke, and, rushing to the cell in which the six Negroes were confined, they smashed the door and seized the blacks.

One hundred yards from the jail grows a clump of huge live-oaks. As they reached these the leader spoke again.

"Niggers, say your prayers."

Seven minutes were allowed, and seven ropes descended over the Negroes' heads, one after another. One broke and ran. Immediately a fusillade of lead followed him, and he dropped in his tracks. Meantime the noose had been placed on the heads of the others and Judge Lynch was satisfied.

CITY BRIEFS.

Mr. J. T. Rhines, of the southwest, undertaker, was called to his home, in Nashville, Tenn., on account of the serious illness of his mother.

Mr. Willis M. Menard, of this city, won two prizes at the recent commencement exercises of Williams College, Mass., in oratory and the Delano Greek contest. He is a member of the class of 1909.

Miss Fredrica Sprague, granddaughter of the late Frederick Douglas, is visiting friends in this city. Miss Sprague is a member of the Lincoln High School faculty of Kansas City, Mo., where she is a successful teacher.

FREE PICNIC TO TEN THOUSAND CHILDREN.

NOTICE! NOTICE! NOTICE! Come One. Come All.

Great Lamb-slaying and Picnic of the Cosmopolitan Temple Baptist Church, N street northwest between Ninth and Tenth street, Dr. S. P. W. Drew, pastor, will be held Tuesday, July 21, at Maddra's Park. Music by the Columbia Orchestra; Prof. Sylvester Thomas, director.

Anacostia, D. C. Admission, adults, 15 cents; children under fourteen years old, accompanied by their parents or guardians, admitted free.

Ten thousand tickets will be given away to the children of the public schools and Sunday schools of Washington and vicinity. Apply to Dr. Drew, residence, 2014 Eighth street northwest or at the Sunday School from 9:30 to 11 a.m.

Mr. Bryant is worth \$159,500 in United States money.

The McKinley home at Canton has been turned into a Catholic hospital. Severe race riots at Hemphill, near Houston, Texas, have been reported. The colored brother, as usual, got the wrong end of the stick. (And yet we fight; won't unite.)

In connection with the migration of the colored brother from certain parts of Texas, over ten were lynched and over fifty beaten. (The way they do in the Sunny South.)

Purchase your ice from the Columbia Ice Company wagons. It is the best.

DR. MILES' ANTI-PAIN PILLS

FOR
NEURALGIA,
SCIATICA,
RHEUMATISM,
BRUISES,
PAIN IN CHEST,
DISTRESS IN
STOMACH,
SUPPRESSURES.

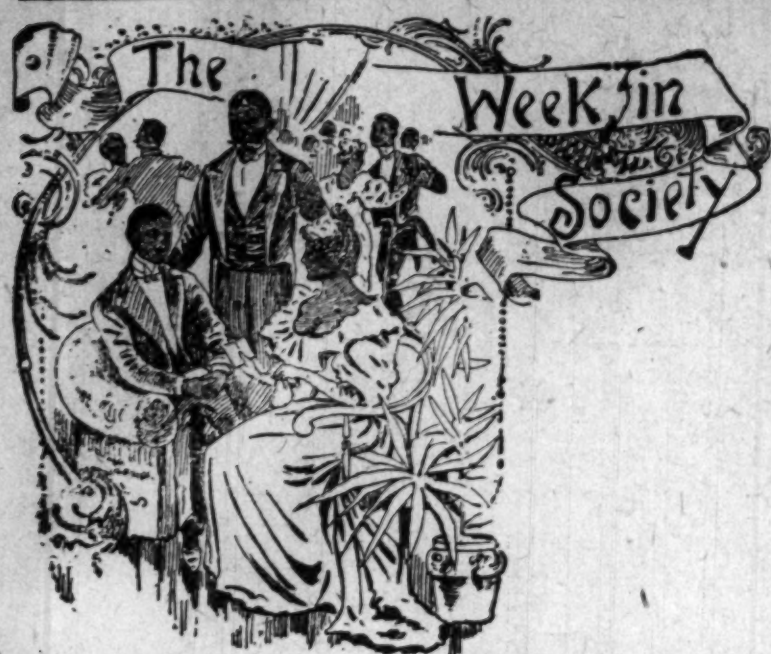
Headache

Take ONE of the Little Tablets AND THE PAIN IS GONE

25 Doses 25 Cents

They Relieve Pain Quickly, leaving no bad after-effects.

Headache by One



Mrs. Emma West has been visiting friends in Baltimore, Md., and returned to the city this week.

Mr. Willis Jones, of this city, will leave for Bellhaven, N. C., to visit his sister, after which he will visit Asbury Park, N. J.

Mr. P. J. C. Randall, LL.B., of the law class of 1908, left for Buffalo, N. Y., last week.

Attorney Edward E. Wilson, of Chicago, was in the city last week as the guest of Attorney James F. Bundy.

Mr. and Mrs. William T. Wilson and their little son will spend the hot days of July in the country near Falls Church, in Virginia.

Attorney John H. Myers, of the District Bar, returned from Oklahoma and Texas last week, where he had been to take the bar examinations. Mr. Myers reports a favorable outlook for young men in the new State.

Three young men of the law class of 1908 are preparing for the Consular Service, and two have the endorsements of their chiefs of the departments where they are now employed.

Mr. Frank E. Smith, of Charlotte, N. C., who was visiting his uncle, Mr. Lewis J. Umstead, of 1222 Kirby street northwest, has returned from a business trip to New York and he leaves for his home in Charlotte this week to take charge of his large mercantile tailoring establishment.

The Grand Family Excursion to Somerset Beach Friday, July 17, '08, promises to be more enjoyable than any of those heretofore given. Tickets have been limited to one thousand, less than the capacity of the Moseley, which will ensure absolute comfort to all who propose attending.

Miss Lenora Carter, of 211 G street northwest, will leave for Fredericksburg and other points in Virginia next week. Miss Carter will remain away for the summer.

Mr. W. Forest leaves for New Jersey next Saturday, to spend the summer on the Jersey Coast.

Mr. and Mrs. Charles Minor, of 468 O street northwest, are summing in the country.

Mr. P. J. C. Randall returned last week from Hampton, Va., where he went some weeks ago to attend the wedding of his brother, which took place in that city.

Mr. Bee Longwood is in the city and will leave for Atlantic City next week to spend the summer there.

The law school building of Howard University is undergoing some very much needed repairs.

Mrs. John P. Smith, of Charlotte, N. C., who has been visiting her brother, Mr. L. J. Umstead, of this city, left last week for Bradford, Waterbury and other points in Connecticut. Mrs. Smith is traveling missionary, evangelist and W. C. T. U. worker, and is accompanied by her little daughter, Susie Ethel, while in the East.

The full Monumental Orchestra, under the direction of Prof. Charles Hamilton, will furnish music on the 17th prox. All unsold tickets will be disposed of at the boat on the day of the excursion. Limited to one thousand, however.

Miss Bessie Tyler, of 468 O street northwest, will spend the summer on the New Jersey coast.

Mrs. Joseph Gaskins, of 417 K street northwest, has been on the sick list for some days, but reported much improved in health at this writing.

Dr. T. A. Jones, of Columbia, S. C. is due in the city tonight as the guest of Mrs. Belle Briscoe, 1207 9th street northwest.

Mrs. George Matthews, of 1331 F street northwest, has been on the sick list for several weeks, but is much better now. She will go to the country for the summer.

Mrs. S. W. Lane and little son,

Goerge Philip, will spend a few days in the country near Falls Church as the guest of Mr. and Mrs. Orion Whiting, of that place.

Mr. William Arnold, of 1203 Linden street northeast, has been promoted to the position of chief mail disbursing and special transfer agent for the National Co-operative Realty Company of this city.

Mrs. E. L. Green, of 1100 O street northwest, has been on the sick list, but is better at this time.

Mr. Marshall Turner, of 251 N street northwest, will go to Virginia next Sunday to take unto himself a wife. He will not tell her name, but declares that it is not good to be alone, and says he needs a helpmeet.

Mrs. Kate Dean, of Altoona, Pa., is in the city visiting her two daughters, Misses Amanda and Maggie Dean, on Eighth street northwest.

Miss Dora Frye was called away from the city hurriedly this week to her home in Virginia.

Mr. James Hayes left the city this week to take the remains of his loving wife, Mrs. Maggie Hayes, who departed this life on Thursday of last week, home for burial. They were taken to Virginia.

The Jane Moseley has been thoroughly repaired and renovated, and now presents a handsome appearance. Tickets for the annual excursion on the 17th of July are limited. See advertisement in another column.

Miss Gipsy Taylor, of 1124 Eighteenth street northwest, will spend the summer in New York with her uncle, Mr. J. Taylor.

Miss M. E. Janifer has gone to Hampton, Va., where she will spend two weeks with friends.

The Fairmount Heights Mutual Improvement Company, with Mr. Sidney Pittman, president; Thomas N. Brown, vice president; Chas. Payne, financial secretary, and W. S. Crouser, treasurer, James F. Armstrong, attorney, was incorporated under the laws of Maryland last week, and have gotten down to business. The company will commence the erection of a town hall at once.

The ladies of the Christian Endeavor Society, Mrs. G. L. Payne, chairman, will give a picnic in July. Dr. Grimkie, of Fifteenth Street Church, spoke to a large audience in the Anderson Tent, on White avenue.

The Citizens' Picnic given some time ago was a great success.

Mrs. Bessie Jeffries, of Chicago, is spending a few weeks with her brother, Mr. Charles E. Payne, of Fairmount. It has been twenty years since Mrs. Jeffries saw her brother. Her father, Mr. A. Payne, also is stopping with his son.

Miss Arsine Elizabeth Jones, of New Haven, Conn., formerly connected with the Jamestown Exposition, has entered the office of Lawyer T. L. Jones as stenographer.

Mr. Arthur E. Lankford, who has been dangerously ill, is reported as greatly improved.

A summer camp for colored children is again being planned for Tuxedo, Md., as the counterpart of Camp Good Will, designed to help children and mothers who need the invigorating air of the open country. Last year's experiment with this camp was very successful, and the poor from the alleys were made happy by the teachers constituting the committee, and invalid mothers were restored to health through their daily visits there. The place will again be known as "Camp Pleasant."

Bishop J. W. Smith will make some extensive changes in the front of his elegant residence on R street. The bay window will be carried one story higher. The Bishop and Mrs. Smith have had as their guests this week Miss Blanche Armwood, of Tampa, Florida, and Miss Gertrude

C. Hood, daughter of Bishop Hood, of Fayetteville, N. C.

Arthur Leo Curtis, who graduated last week from the Williston Seminary, Easthampton, Mass., carried off two valuable prizes, winning the Dickinson-Whitney prize of \$50 for the best oration in the Adelphi versus the Gamma Sigma debating contest. On Seniors' Day he was awarded the Willis Ward Ferry prize of \$15 offered for the second best oration delivered on that day. Mr. Curtis' theme, "The Immigration Problem," was pronounced by the judges to have been a masterly effort, statesmanlike in tone, abounding in ripe thought and eloquently delivered. Mr. Curtis will study medicine, putting in four years in this country and a finishing course of two years abroad.

Mr. A. O. Stafford, teacher of history at the Institute for Colored Youth at Cheney, Pa., has been visiting his family in this city. He returned to his post Tuesday, to open classes in connection with the summer school at that place.

Mrs. Josephine D. Heard, wife of the newly elected Bishop W. H. Heard, is visiting her sister, Mrs. Bessie DeLapsley Cartier, of 1346 Wallach Place Northwest. She came up from Atlanta, where she had charge of the music department of Morris Brown College, and will go on to Graystone Manor, which will be Bishop Heard's American episcopal residence. Mrs. Heard is the author of a book of poems that has been highly praised by the best critics.

Mr. Sylvester Russell, publisher of "Sylvester Russell's Magazine," at Hazleton, Pa., will visit the city soon. He is a singer of note and will fill a number of engagements during the summer under the direction of a New York Lyceum bureau. Mr. Russell is a dramatic critic of splendid powers, and his writings on theatrical subjects have been among the brightest things that have appeared in the Indianapolis Freeman, with which he has been connected for several years.

Mr. Tom Logan, the talented stage manager of "The Smart Set," and well known among the followers of the footlights in this city, is in the Mercy Hospital at Philadelphia, recovering from the effects of an operation successfully performed by Dr. Algernon B. Jackson, the surgeon-in-chief there. Mr. Logan will soon be discharged from the hospital and expects to drop in on friends at the Capital. He will go out next season in an important capacity with one of Hurtig & Seamon's principal attractions.

Thomas Lightfoot, of the White House messenger force, died Monday last at his home in Brookland.

Mr. A. O. Stafford has returned to his post at the Institute for Colored Youth at Cheney, Pa.

Dr. Frank P. Laney, of the office of the Auditor for the Navy Department, has been on a fishing expedition to Natural Bridge, Va.

Mr. Horace Morris, of the Postoffice Department, and Mr. James E. Buckner, of the Paymaster's Office of the War Department, have been visiting friends in Louisville, Ky.

Attorney Wilbur F. King, of the bar of Columbus, Ohio, has been in town on professional business.

Dr. John W. Mitchell has been designated by the Medico-Chirurgical Society of Washington to read a paper at the New York meeting of the National Medical Association. Dr. A. M. Curtis, of this city, and Dr. George C. Hall, of Chicago, will perform the principal operations in major surgery at the clinics, which have been arranged for at one of New York's largest hospitals.

Grand Master W. L. Houston is working in connection with the transportation committee which he appointed to secure low rates for the delegates to the B. M. C. in Atlantic City in September. He expects quite two thousand delegates to the meeting, and is satisfied that not less than five thousand more persons, members and friends of the Order, will take advantage of the rates to attend the meeting and to pay a pleasant visit to the seaside. The pageantry of the Patriarchies, when three thousand uniformed men of the Grand United Order of Odd Fellows will be in line, bids fair to be the most brilliant spectacle ever witnessed in connection with a demonstration made by the colored people in this country.

Miss Henrietta Vinton Davis has taken her mother to St. Michael's, Md., for the summer, and is preparing to fill a series of professional engagements at the pleasure resorts on the Atlantic Coast.

Miss Maggie E. Lewis, of 1519 9th street northwest, who was taken home



MADAM ROBINSON

KINK-INE HAIR DRESSING by supplying the needed oils directly to the roots of the hair tones up and nourishes the scalp, increasing the growth and giving new life and vigor to the hair.

KINK-INE HAIR DRESSING is for sale at all druggists for 35c per bottle. If your druggist does not keep it have him order it for you; he can get it. If not, send me 50c, and I will send same to you, prepaid.

SPECIAL OFFER TO AGENTS. Offer, good only for sixty days. Send me Express or Postoffice Money Order for \$3.00 and I will send you at once One Dozen Kink-ine Straighteners, worth \$4.20, and One Dozen Kink-ine Soap, worth \$3.00. Remember, you are getting for only \$3.00, \$7.20 worth of goods, and that this offer is positively only good for sixty days from this date.

To show you that I mean business and that I will appreciate your trade, will make you the following Special

very ill last month, came to the city on a visit last Tuesday and remained till Thursday, has entirely recovered. She expects to spend the rest of the summer at home, with occasional visits to the city. Her home is in Accokeek, Md., a short distance from Marshall Hall.

Mr. W. R. Griffin, who has been on an extensive Eastern trip, returned to the city this week.

Mrs. A. V. Chase and her daughter, Miss Beatriz Lucinda Chase, will leave the city tomorrow evening for Boston, Mass. They will be away for three weeks.

Attorney A. W. Scott, who has been on an extensive Western trip, returned to the city last week.

Mrs. Eliza Ruffin, the mother of Mrs. Marie E. Dodson, is in Philadelphia visiting friends.

Her son came down to Philadelphia from New York on a special visit to see his mother and found her enjoying better health than she has had for many years.

She expects to visit New York and other points of interest before she returns.

Her children are trusting that this trip will be beneficial in every respect.

Mrs. R. F. Reed, of Milwaukee, Wis., will visit this city before returning home.

Miss Fredericka Douglas Sprague of this city, and granddaughter of the late Hon. Frederick Douglass, is the guest of friends before returning here.

Miss Selina Fairfax, who has been visiting in Boston, Mass., has returned to this city.

Mrs. Mary G. Washington, of Hampton, has arrived in this city, where she will spend the summer.

While in Chicago, Messrs. J. G. Logan and Walter Dyson, teachers of Howard University, were the guests of Mrs. O. R. Bryant.

Miss Eleanor Curtis, of this city, was a pleasant visitor in New York last week.

Mr. Daniel Rollins and wife, of this city, were guests of their sister last week at Chicago.

Mrs. Rosa Coleman, of this city, was a visitor in Richmond, Va., last week.

Miss E. Bridgeford, of Keystone, W. Va., spent a few days in this city.

Mrs. J. A. Smallwood, of Washington, D. C., was the guest of some friends in New York last week.

After spending some time in this city, Mr. Fielding Smith has returned to his home in Lynchburg, Va.

Mr. Walter Douglass, of this city, was a pleasant visitor in Baltimore last Saturday and Sunday.

Miss Fannie Turner, of Richmond, Va., was the guest of friends while visiting in this city.

Miss Marie Scott has returned to this city after spending some time with her cousin, who resides in the city of Cleveland, Ohio.

Mrs. Annie Carter and Charlotte Ellis, of this city, are visiting in Lynchburg, Va.

Mrs. D. D. Weaver, her son and daughter, of Newport News, Va., are visiting in this city.

Dr. E. C. Hargrove, of this city,

FREE

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

PROF. ROBERTS, New York City, Dear Sir:

I have used your Kink-ine for the past year and my hair is growing very fast. I find it the most delightful hair dressing and tonic I have ever used, altogether different from the many cheap pomades and vaselines on the market. It makes my hair so beautiful, soft, silky, and has entirely removed all dandruff and stopped it from falling out and breaking off. And enables me to do it up in any of the many styles that I use on the stage. It does all you claim for it, and I would not be without it. Yours sincerely, MME. ROBINSON.

Kink-ine Hair Dressing is a delightful perfumed tonic prepared largely for the use of colored people; is guaranteed to be absolutely safe and harmless. It makes harsh, stubborn, kinky, curly hair soft, silky and glossy, enables you to comb it with ease and to dress it in any style that you may wish.

was the guest of Mrs. T. R. Johnson, Kanawha, W. Va., last week.

Mrs. Gertrude Hart, of Lynchburg, Va., arrived in this city last week.

Miss Alfreda B. Smithers returned to her home, Hinton, W. Va., after visiting this and many other important cities.

BANQUET TO MR. BRUCE.

As an evidence of the high esteem in which he is held by the patrons and teachers of the local colored schools, Prof. Roscoe Conkling Bruce, assistant superintendent of Public Schools, was tendered a banquet on Wednesday evening, June 24, 1908, at Masonic Hall, 19th street between L and M streets, in which occasion of honor about one hundred and fifty representative citizens of the District of Columbia participated. Notwithstanding the fact that it was an impromptu affair and the high temperature prevailing would have made an indoor banquet impossible under ordinary conditions, promptly at 9 p.m. Dr. W. Bruce Evans, the toastmaster, called the assembly to order and practically every seat was taken. Around the beautifully decorated table could be seen the minister of the gospel, the doctor, the lawyer, the business man, the parent—all witnessing the high character of the honored guest and commending that marked ability and untiring zeal which have made his regime as assistant superintendent of the Washington Public Schools so eminently successful. Among the distinguished invited guests were the following: Mr. Gilchrist Stewart, a New York attorney; Hon. William T. Vernon, Register of the United States Treasury; Messrs. John F. Cook and R. R. Horner, both members of the local Board of Education; Prof. Kelly Miller and William V. Tunnell, of Howard University; Rev. Walter H. Brooks; Mr. Charles H. Douglass, son of Frederick Douglass; Dr. W. S. Montgomery, Dr. L. B. Moore; Mr. W. L. Houston, Mr. James A. Cobb, Prof. H. M. Joseph, Mr. R. A. Pelham, Prof. J. T. Laxton, Dr. C. W. Childs, Rev. A. C. Garner, Rev. S. N. Brown, Dr. George Richardson, Mr. R. W. Thompson; Mr. Francis D. S. Smith, Mr. J. W. F. Smith and others.

A dainty menu was served by Mr. A. H. Underdown, a local caterer; the very unique menu card contained a miniature bust of Professor Bruce surrounded by a horseshoe, and bore the inscription: "Good Luck to Mr. Roscoe Conkling Bruce, Assistant Superintendent of Public Schools, Washington, D. C."

The following toasts, replete with eulogy and wit, were well delivered and approvingly received:

Mr. J. F. Bundy, "Our Hope in Education."

Dr. H. L. Bailey, "The True Pedagogy."

Mr. George D. Jenifer, "Our Culture in English."

Dr. A. M. Curtis, "The True Gentleman."

Mr. William T. Vernon, "The True Patriot."

Dr. J. M. Fraction, "The Power of Personality."

Judge E. M. Hewlett, "The Man of Judgment and Justice."

Mr. H. C. Douglass, "Washington School Products."

Prof. Kelly Miller, "The Mission of the Educated Man."

Rev. Sterling M. Brown, "Ethical Culture."

Professor Bruce expressed his keen appreciation of the gracious courtesy which the banqueters had extended him. He realized that the honors of the occasion belonged to the members of the Board of Education and all of the officers of the school system rather than to any individual. The banquet, he said, had a significance more than personal; it was a sign and symbol of the unity of spirit and endeavor, and the sentiment of loyalty to the school administration in which every teacher and principal and supervisor has been working. No great business can be operated with economy and efficiency, he said, except upon a capital of sentiment. The leadership in any enterprise is successful largely because it evokes respect, loyalty, devotion to an ideal. A recent moral philosopher has sought to show that loyalty is the heart and center of all the virtues—loyalty to institutions because they embody ideals, loyalty to leaders who strive worthily for ideal ends.

One learns to swim by swimming and to live by living. Education is not so much a preparation for life as an experiment in living, and its materials should be taken straight from actual life. The notion that certain studies, though meeting no practical need have great value because of the general power equally applicable to the most diverse activities, which these studies develop,—this notion is losing currency. In school let the mind be exercised in materials which represent the larger phases of life outside of school. All the resources of modern life—esthetic, scientific, economic, political, historical—all these offer materials appropriate to the education of the children and youth of today. Education for a modern, progressive, democratic society is a wholly different thing from education for Greece or Rome. Modern culture, comprises the appreciation of the resource and the reaction upon the problems of modern life; modern culture finds its value and its warrant in service.

In concluding, Mr. Bruce assured the banqueters that he would seek to deserve the tributes they had paid him.

FIVE DOLLARS DOWN.

Do you want a fine home? Do you want a fine building lot? Call and see Mr. Bernard G. Brown, 525 Thirteenth street northwest, and ask him to show you those fine building lots in South Kenilworth, D. C. It is a section of the city that is growing in value. Lots, \$200 and up. Just think of it. Five dollars down, and five dollars per month.

See advertisement elsewhere.

Read The Bee.

To my friend Dolly Dutton.

AHKU.

CHINESE INTERMEZZO.

S. EDW. CHESNUT.

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Ahku 2 pp-2d page.

2005.

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WAYS OF PUTTING UP JELLY.

Small Wine Glasses of the Preparations Are Handy.

When the jelly season comes—and it will soon be here—make many small wine glasses of jelly. These glasses can be bought for five cents apiece and the small glass of jelly is very useful. One may want to take a glass for individual purposes with a luncheon while traveling, a glass can be put into the luncheon basket for the schoolgirl or boy and a dainty wineglass of jelly is always acceptable to the invalid. One of the most appetizing jellies is grape, though currant is well liked for its mild acid flavor and berry jellies are delicious. There is a fruit preserve, very delicious, for filling these tiny glasses, too. It is made by making a thick candy and when it is of the same consistency that one makes candy fondant, drop the berries in it, leave for a few minutes, but not long enough to separate the berries, then hastily fill the glasses and cover with paraffin. Do not attempt to make more than a quart at a time, for the work must be watched and carefully done. Red velvet berries will preserve whole in this manner and will not lose shape.

AGAIN THE YORKSHIRE PUDDING.

Directions for its Preparation in Still Another Way.

Yorkshire pudding is a hallowed dish in many English families. It is often an accompaniment of roast beef, and in response to a request for a recipe the following is reported from a century-old note left by a cook: Take six tablespoonfuls of flour, with three eggs, a teaspoonful of salt and a pint of milk; so as to make a middling stiff batter, a little stiffer than you would for pancakes; beat it up well and take care it is not lumpy; put a dish under the meat and let the drippings drop into it till it is quite hot and well greased; then pour in the batter. When the upper surface is brown and set, turn it, that both sides may be brown alike. If you wish it to cut firm, and the pudding an inch thick, it will take two hours at a good fire. The true Yorkshire pudding is about half an inch thick when done, but it is the fashion in London to make them full twice that thickness.

Caramel Custard.

Put one-half cupful of sugar in a smooth frying pan and stir until it melts and becomes a rich cinnamon color. Pour it into a pint of rich milk or thin cream that has been scalded, add a teaspoonful of vanilla, a salt-spoonful of salt and a half cup of sugar and let it simmer until the col-

lor sugar is absorbed. Set away to cool. When cold add the beaten yolks of eight eggs, strain to be sure it is smooth; pour into baking cups and set in a pan of hot water and bake until firm. Serve cold. This will make eight cups. Or make a plain custard, using less sugar than usual; then stir in two or three tablespoonfuls of caramel made in this way:

Put two cups of granulated sugar in a clean saucepan, set on the back of the range and stir until it browns. Pour into it slowly one cup of boiling water, and when dissolved put into a can for future use. It keeps indefinitely. It is nice served as a sauce with the custard or with apple dumplings.

Venice Pudding.

Five ounces of stale bread cut into small pieces, three ounces of lemon peel, three ounces of sugar, three ounces raisins. Pour a little orange juice over this and stew awhile. Put a little butter into a pan with a little milk, three or four lumps of sugar. Stir until turned a light brown. Take four eggs and beat, then make a custard with these, and the buttered milk, also the remainder of a pint of milk; mix these well with all the others, put into a buttered mould, and stand in a saucepan of boiling water. Boil for three or four hours until firm in the center. Turn out and serve with a good sauce.

Orange Cake.

This is a good orange cake: One cup sugar, two tablespoonfuls melted butter, two eggs, one teaspoon soda, two teaspoons cream tartar, two-thirds cup milk, two cups flour, juice and rind of one orange; bake in square pans; when done sandwich together with white of another egg, one cup powdered sugar, and rind of one orange and frost with the yolk of the egg and five heaping tablespoonfuls powdered sugar and orange juice stirred together; frost cake while hot.

Apple Popovers.

One cupful of flour, one-fourth level teaspoonful of salt, one cupful of milk, one egg well beaten, one-half teaspoonful of melted butter, apple sauce. Stir together the flour and salt and add the milk, egg and butter. Beat for two minutes with an egg beater. Pour into hissing hot buttered iron gem pans and bake for 35 minutes in a hot oven. When done make a small opening in the top of each and fill with apple sauce, which has been sifted. Serve with lemon sauce.

Lemon Jelly.

Two lemons, two eggs beaten separately, one and one-half cups sugar, two teaspoonfuls of flour; boil, taking care not to burn it; best way is to boil in double boiler. Serve cold with cake.

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TO CLEAN BLACK LACE.

Better Not Wash It Unless It Is Decidedly Dirty.

Black lace should not be washed unless it is decidedly dirty, but should be well shaken to remove as much dust as is possible and then dipped in a solution of deep blue gum water. When the lace has become dirty and brownish in color, the best plan is to wash it in soap suds and then rinse and stiffen it in deep blue water, to which the gum water has been added. The deep blue water will help to restore the lace to its original black.

The lace should be all rolled in an old cloth for a short time and then pinned out with the cloth between it and the sheet, as it imparts a blue stain, which it would be necessary to remove from the sheet.

When the lace is quite dry remove the pins and place a piece of tissue paper over it. Iron it with the paper between it and the iron. If the iron is placed directly on the lace it will leave a gloss on it which is not pretty and which stamps it as "washed lace."

A good method for washing lace is to dip it in a solution made of equal parts of milk and water. After squeezing out the lace should be rolled in a cloth for a few minutes and then straightened and placed between folds of tissue paper and ironed until dry. The above solution makes the lace stiff, therefore if it requires but a slight stiffening increase the amount of water and decrease the amount of milk.

FOR BREAKFAST OR LUNCH.

Poached Eggs with Mushroom Sauce Make a Good Dish.

Poached eggs with mushroom sauce makes a delicious dish for breakfast or lunch.

Chop finely a half pound of mushrooms. Add them with the juice of half a lemon, salt and cayenne pepper to an ounce of melted butter and stir over a slow fire for five minutes.

Soak the crumbs from a French roll in milk and add it to the mushroom mixture; then stir in a quarter of a cup of milk and boil, stirring all the time for ten minutes.

Rub the mixture through a fine sieve; return it to the pan and make very hot.

Scald a half pint or more of milk, according to the number of eggs. Flavor with a piece of onion, which is removed later. Poach the desired number of eggs in the milk.

Place the hot sauce on the bottom of flat pudding dish, arrange the eggs on top of it and garnish with fried squares of bread.

Economy Eggs.

The foundation for this dish is cold boiled potatoes. Select large potatoes and cut thick slices lengthwise, so you have the largest oval possible. Have ready some boiling hot lard or clarified fat. Drop into this the potato ovals and cook until golden brown. Drain thoroughly. Arrange on a hot platter with a rasher or two of bacon cut thin and cooked very crisp on each side of potato. Then poach an egg for each person and lay this on a slice of potato with the rasher of bacon in between. A sprig of parsley on one side, and you have a very tasty service. Be sure your poached eggs are drained very dry, as the rasher of bacon and potato should be very crisp.

Chocolate Eclairs.

Weigh four eggs in the shells, take their weight of sugar, half their weight of flour and three-fourths teaspoon baking powder. Sift flour and baking powder well together, beat sugar and egg yolks thoroughly, beat whites stiff. Alternately beat these and the flour into the sugar and eggs, flavor with vanilla. Make little canoes out of stiff white paper and stick together along the sides. Grease and drop a spoonful of the mixture into each, bake in a rather hot oven. Frost with this frosting: Three squares melted chocolate, beat egg whites stiff, add eight tablespoons confectioners' sugar, then the chocolate. Flavor if desired.

Patty Cases.

Make out a light puff paste, roll it about quarter of an inch thick and cut from it with a sharp biscuit cutter dipper in flour, rounds of pastry. If you wish six patties, cut 18 rounds. Out of 12 of these cut center rounds, thus leaving an opening large enough to contain the filling. Roll each of the rounds, pressing together lightly and bake in a rather quick oven. They should be quite brown. Serve quite twice their weight of filling. The oven is too hot, cook them for the first three or four minutes.

Creamed Chicken.

Hard or soft-shelled chicken may be used. Steam until they are tender and soft, cut off the back part with scissors. Chop into small pieces and season them.

To each cupful of chicken add an equal quantity of white sauce made with one-half cup of cream, one-half cup of clam juice, a tablespoonful of butter and one of flour. Stir until smooth, and at the last moment add chicken and heat through. Serve on this slice of buttered toast, garnished with parsley.

Baby's Table.

Have in infant's room a small table near the bed in which is a drawer and a little shelf across the center of table just below the drawer. On this table keep articles for baby's use. On top keep its little basket, a basin and a sponge, and the napkins all folded for use. In drawer keep bibs and two small flannel blankets. On shelf below keep pads and large napkins.

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We mention here but a few of our specials.

Gentlemen's 20-year Gold Filled American Stem Winders and Setters, \$10.

Ladies' 20-year Gold Filled Stem Winders and Setters, \$10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as \$35.

Children's Solid Silver Watches with Pin Attachment, \$3.50; regular price, \$4.50.

Ladies' Solid Gold Watches, Open Face, \$8.00.

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fine stones.
Ladies' Diamond Rings, \$5.00 to \$150.
Ladies' Diamond Brooches, \$5.50 to \$1,000.
Diamond Earrings, \$15.00 to \$500.00.
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Diamond Cuff Buttons, \$7.00 up.
Diamond Studs, \$10.00 up.
We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at \$30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

SAVES

NEW COOKING UTENSIL THAT IS HANDY.

By This Device Three Dishes May Be Prepared at Once in the Same Frying Pan — Welcomed by Many.

The New Frying Pan.—For the woman who cooks for two a great convenience will be found in the new frying pan, in which it is possible to prepare more than one dish at a time, thus saving fuel, utensils and trouble. A picture in a recent magazine shows a simple frying pan, with ordinary handle and different only in having a partition in the center bent in the shape of a broad V. Another straight piece goes from the point of the V to the other side of the pan. This makes three compartments, and permits the cooking of three dishes at once.

For the bachelor girl in cramped quarters who gets her own breakfast, any device is a help. Often her room or studio is equipped with only one gas burner, and it must be made to do as much service as possible in a limited time. Among the girls at the Art Institute there are many who cook their own meals with slim paraphernalia. An actress in the "Road to Yesterday" company, recently said: "Many of us prefer to breakfast in our rooms rather than bother to dress and go to the hotel dining room early in the day."

She proudly produced a tin cup and a spirit lamp "by aid of which," she said, "I can, in the course of human events, boil an egg and make a cup of coffee." Her ambition was to have a small gas burner and tube and a little frying pan of her very own. "Think of the Welsh rabbit I could make, after the play," she said. To such a girl and to thousands of her kind this new frying pan ought to be very welcome.

Pollish Tarts.—Roll some good puff paste very thin. Cut into three-inch squares. Brush each square with the white of an egg, then fold the corners so that they all meet in the middle. Brush over all with the white of an egg, sift sugar over them and bake in a quick oven. When done, drop a spoon of jam or jelly in the center where the ends join.

Dried Peach Pie.—Until the fresh peaches get a bit cheaper, the average housewife will make her family content with pie made of the dried fruit. This is really very nice if carefully prepared. To the stewed and sweetened fruit add some sweet cream and a little butter. This, with some spice, makes the pie delicious, and is well worth the trouble and trifle of added cost.

Cocoonut Pyramids.—These can be made in ten minutes in the afternoon if company comes in for a cup of tea. Beat the whites of two eggs with one-half pound of powdered sugar; beat well, until they will "stand alone." Then beat in one-half cup of desiccated (or grated) cocoonut and shape

W. Sidney Pittman Architect

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two pyramids. They require no cooking, but should be placed in a greased tin, or on paper, and browned in a quick oven.—Chicago Journal.

Uses of Paper.

The careful housewife has a use for everything, and the daily papers are by no means an inconsiderable factor toward insuring a clean kitchen. For instance, a supply of paper folded in eight and hung up over the kitchen sink will be found convenient to slip under a hot kettle that has just been lifted from the stove.

A store of full-sized printed sheets should likewise be kept in the kitchen table drawer, so that there is always one handy to spread over the table if necessary during work, which can be afterward burnt.

Prunes Without Sugar.

I wonder how many housewives know that prunes require absolutely no sweetening. I found by accident that if they are cooked slowly for "hours and hours" there is a sugar from them that nature provides as a sweetening. In other words, "they sweeten themselves," and if cooked long enough are covered with a rich syrup, without one grain of sugar being added to them. The flavor is also improved by this method of cooking them, and the oftentimes despised prune sauce becomes an enjoyable addition to the table.—Boston Post.

Mint Crackers with Tea.

An English fancy this, and a very taking one. Mix into a dough one cupful butter and three of sugar creamed together, three well-beaten eggs, a cupful of milk, two teaspoonfuls baking powder sifted with six cupfuls flour and a tablespoonful finely minced mint. Roll very thin, cut into squares and bake in a hot oven to a light brown.

Apple Custard Pie.

One large cup real wet, sour apple sauce, one cup sugar and the yolks of two eggs. Beat all together and bake in one crust as a custard pie. When done frost with the whites of two eggs and one tablespoon of sugar beaten stiff. Set in oven to brown.

English Mint Sauce.

The English make their mint sauce with the addition of broth or consommé. To a handful of the finely minced leaves they add a half cupful each of water and broth, then four tablespoonfuls vinegar, a tablespoonful salt and a teaspoon of sugar. Mix well.



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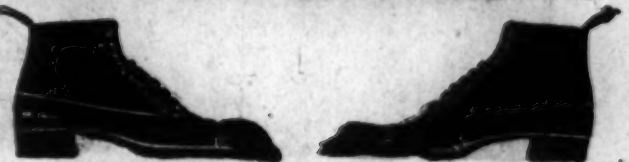
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Where I can accommodate 50 Horses.

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because of the exceptional attention bestowed on the making. The only cheapness in it anywhere is the price. A Goodyear-welted shoe, made on several of the season's handsomest lasts, in the most popular leathers. Looks first rate and wears that way every time. It's worth your while to come in and look the Signet over, even if you're not ready to buy. Always welcome.

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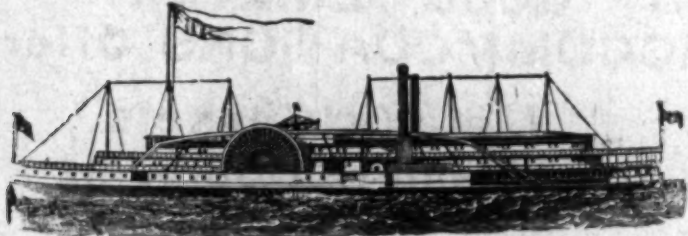
HOLTMAN'S OLD STAND. NEW OF "THE BIG BOO"

St. Luke's P. E. Church

Third Annual Excursion by the Congregation and Friends of St. Luke's P. E. Church. To Somerset Beach, Friday, July 17, 1908. The steamer Jane Moseley will leave her wharf, Ninth and Waterstreets, at 9.30 o'clock a.m., returning to the city in ample time for the cars. Tickets limited to 1000, which is less than the capacity of the steamer, and are now on sale at the residence of Mr. Eugene Brooks, 1437 Pierce Place N. W. Orders by mail will receive prompt attention. Music by the Monumental Orchestra. Refreshments served at reasonable prices by the Woman's Guild. Fare for the round trip, 50 cts. Children under 14 years of age, 25 cents.

EXCURSION SEASON For 1908

Steamer River Queen to Washington Park. Steamer Jane Moseley to Norfolk, Baltimore, and Landings down the Potomac River. Books now open for charters on the River Queen and Jane Moseley. Secure your dates at once, before they are all taken.



WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Carroussel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcadium, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

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AT HOWARD UNIVERSITY. Under direction of Dr. Lewis B. Moore, Assisted by Corps of Able and Experienced Professors and Instructors.

Subjects offered: History and Principles of Education. General Method of Teaching. Primary Methods. Psychology and School Management. Arithmetic, Algebra and Geometry. English, History, Literature and Nature Study. Sewing and Millinery. Classes in Languages organized if demanded. Tuition, \$10; expenses moderate. Registration books now open. Send application to

Dr. L. B. Moore, Howard University, Washington, D. C.

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For twenty-five long years—a quarter of a century—there has never been a remedy equal to Elixir Babek for Malaria and such miasmatic diseases. Thousands have used it with most gratifying results. Malaria is prevalent now. Do not wait for it to take hold of you. Begin the use of Babek now. 50c Bottles. Your druggist will tell you that Babek is the best thing he sells.

For MALARIA, CHILLS and FEVER

If you are unable to secure Babek at the Drug or General Stores in your vicinity write to Kloczewski & Co., Chemists, 500 Ninth Street, Washington, D. C.

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1622 11th St., N. W. Two-story, Bay Window, Pressed Brick, Nine Rooms, Two Stairways, Two Bathrooms, Modern and Up to Date. Small cash payment; rest, like rent. FOUNTAIN PEYTON, 494 Louisiana Ave., N. W.

NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors. WARREN & TURNER, 1048 Ninth Street Northwest.

LEGAL NOTICES.

ARMOND W. SCOTT, ATTORNEY.

Supreme Court of the District of Columbia.

Holding a Probate Court. No. 15327. Administration.

This is to give notice that the subscriber, of the State of Virginia, has obtained from the Probate Court of the District of Columbia letters testamentary on the estate of Fannie E. Smyth, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 12th day of June, A. D. 1909; otherwise they may be excluded from all benefit of said estate.

Clara H. Smyth, 908 North 29th Street, Richmond, Va.

Attest: W. C. Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court. Armond W. Scott, Attorney.

THOMAS WALKER, ATTORNEY. SUPREME COURT OF THE DISTRICT OF COLUMBIA.

HOLDING A PROBATE COURT Estate of Rebecca S. Nichols, Deceased No. 15291. Administration.

Application having been made here for probate of the last will and testament of said deceased, and for letters of administration on said estate, by Louise S. Nichols it is ordered this 25th day of June, A. D. 1908, that John H. Nichols, Howard E. Nichols, Clarence H. Nichols, Edith J. Curry, Lula Fernandez, Franklin O. Nichols, Hugh N. Nichols, Bernard Nichols, Carroll Nichols, Ernest Nichols, Rudolph Nichols, Mary Nichols, (Mrs.) Mary Nichols and all others concerned, appear in said Court on Tuesday, the 28th day of July, A. D. 1908, at 10 o'clock, A. M., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned—the first application to be not less than thirty days before said return day.

Ashley M. Gould, Justice. W. C. Taylor, Deputy Register of Wills for the District of Columbia, Clerk of the Probate Court. Thomas Walker, Attorney.

WM. L. POLLARD, ATTORNEY. Supreme Court of the District of Columbia.

Holding Probate Court. No. 15358. Administration.

This is to give notice, that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of Randolph Brown, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber on or before the 30th day of June, A. D. 1909; otherwise they may be excluded from all benefit of said estate.

Given under my hand this 30th day of June, 1908.

Eliza Saunders, 515 3rd St. S. W. Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court. William L. Pollard, Attorney.

Phone, Linc. 1824.

C. A. COOPER. THE TAILOR. Suits Made to Order. Cleaning, Repairing, and Pressing.

FOR RENT.

One unfurnished, large, newly repaired, papered and painted, Front Room, second floor, to desirable parties without children; references. Apply 1519 Fourteenth street N.W. FOR RENT — FURNISHED ROOMS.

1313 T street northwest; three handsomely furnished rooms; all modern improvements; best neighborhood, and convenient to all car lines; gentlemen preferred; terms reasonable. Mrs. Clara Hartman, No. 1313 T street northwest.

1348 Wallach Place Northwest; bay-window front room, newly papered and well furnished; modern improvements; suitable for two gentlemen; with or without board; exceptional terms to permanent tenant. Mrs. R. W. Thompson.

Suburban board at Lincoln, D. C. Chapman's Cottage and Annex now open for the season of 1908. Especially desirable for persons working in the city wishing to board out of town.

Address, Mrs. E. A. Chapman, Lincoln, via Benning, D. C.

SOUTH

KENILWORTH Colored People

Lay the foundation for your Home today by buying a site for it at SOUTH KENILWORTH, D. C. Don't put it off until some other time. Property in the District of Columbia is growing rapidly in value. BUY NOW, while it's cheap.

Lots, \$200 and up.

Terms \$5 Down \$5 a Month

NO INTEREST. NO TAXES, while paying. Ten percent discount for all cash. Title good, or money refunded. Improvements will begin soon, and prices will advance.

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Until funds are exhausted, will build houses for lot purchasers and let them pay on the installment plan.

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There is a growing demand at lucrative salaries in all sections of the country, and especially in the South, for young men trained in agriculture. The demand for the graduates from this department of the Tuskegee Normal and Industrial Institute is so far in excess of the supply that we are offering special inducements to graduates of other schools, and persons sufficiently advanced in the academic branches to come here and pursue the courses in agriculture, including Farm Work, Dairying, Live Stock Raising, etc. An opportunity will be given a few earnest young men to work out all of their board while taking a course.

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J. C. Colvin, Mgr.

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Corned Beef a Specialty.

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If you find money scarce, and you would like to buy something for the home, come and get it here on Credit. We will gladly open an account with you, and you can pay the bills in small amounts, that you can spare without inconvenience. We never make open a Credit account here an unpleasant affair, and we ask for no notes or guarantees. The bills are payable at the store.

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Dear Sir:—I have used only one bottle of your pomade and now I would not be without it. It makes my hair soft and straight and easy to comb and also starts a new growth.

W. J. Walters, Sta. 1—Harrison, Tenn.

Ford's Hair Pomade

Formerly known as Onion Oil or Marrow. Fifty years of success has proved its merit. Its use makes the hair straight, glossy, soft and pliable, so you can comb it and arrange it in any style you wish consistent with its length. Removes and prevents dandruff, invigorates the scalp, stops the hair from falling out or breaking off and gives it new life and vigor. Absolutely harmless—used with splendid results even on the youngest children. Delicately perfumed, its use is a pleasure, and ladies of refinement everywhere declare Ford's Hair Pomade has imitators. Don't buy anything else alleged to be "just as good." If you want the best results, buy the best Pomade—it will pay you. Look for this name

Charles Ford Leaf

On every package. If your druggist will not supply you with the genuine send us address or postal money order. Send for regular size or 25 cents for small size. Give us your druggist's name and address. We will forward bottle prepaid to any point in U. S. A. by return mail on receipt of price. Address: The Ozonized Ox Marrow Co., 32 East Kenzie St., Chicago, Ill. FORD'S HAIR POMADE is made only in Chicago by the above firm. Agents Wanted Everywhere.

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FINE WINES, WHISKIES, and Cigars. The very best brands of cigars that can be found anywhere. Phone, Main 5438.

William Xander, 610 La. Ave., N. W.

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OLD GOLD AND SILVER BOUGHT.

UNREDEEMED PLEDGES FOR SALE.

361 Pennsylvania Ave. N. W.

Why pay 10 percent when you can get it for 3 percent?

H. K. FULTON'S LOAN OFFICE.

No. 314 Ninth Street N. W.

Loans made on Watches, Diamonds, Jewelry, Silverware, Etc.

If you want to buy a good watch, diamond ring, or jewelry of any kind, look at our stock first. You can save money.

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Dyeing, Cleaning and Pressing.

J. Henry Foster, Manager.

Gentlemen's Neckties Cleaned and Pressed, 5c.

Silk Hats Ironed, 20c.

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Overcoats Cleaned and Pressed, 50c, 75c.

Raglands Cleaned and Pressed, 75c.

Pants Cleaned and Pressed, 25c.

Coats Cleaned and Pressed, 35c.

Vests Cleaned and Pressed, 15c.

Overcoats Dyed and Pressed, 75c, up.

Raglands Dyed and Pressed, \$1.00, up.

Coats Dyed and Pressed, 50c.

Pants Cleaned and Pressed, 25c.

Vests Dyed and Pressed, 35c.

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Suits Cleaned, Pressed and Repaired

\$1.50 per month. Each week SUIT

called for and delivered the same day.

Not responsible for goods left over thirty days.

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Skirts Cleaned and Pressed, Plain, 50c.

Skirts Cleaned and Pressed, Plaid, 75c.

Skirts Cleaned and Pressed, Silk, 75c, up.

Waists Cleaned and Pressed, 50c, 75c.

Short Coats Cleaned and Pressed, 50c.

Long Coats Cleaned and Pressed, 75c, \$1.00.

Skirts Dyed and Pressed, Plain, 75c.

Skirts Dyed and Pressed, Plaid, \$1.50.

Silk Skirts Dyed and Pressed, \$1.00, \$1.50.

Waists Dyed and Pressed, 75c.

Short Coats Dyed and Pressed, 75c, \$1.00.

Long Coats Dyed and Pressed, \$1.00, \$1.50.

Blankets, \$1.00, \$1.50. Portieres Dyed or Cleaned, \$1.00, \$1.50.

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